

BREAKFAST & BRUNCH 08:00 – 11:00



LIGHTER & SWEET

Eggs on Toast 10 (V,GF*) ~~X~~

Creamy scrambled eggs OR poached eggs, multigrain cereal toast

Seasonal Porridge 10 (VG,V,DF,GF)

Rolled oats, coconut milk, roasted plum, pomegranate molasses, blackberry compote, homemade granola, cinnamon, maple syrup

Cinnamon, Vanilla French Toast 16 (V)

Golden brioche, maple syrup, seasonal fruits, homemade jam

Pavcakes 14 (GF*)

Fluffy buttermilk vanilla pancakes with one of the following two options:

+ Roasted plums, cinnamon-spiced banana, pomegranate molasses, Jersey yogurt, blackberry compote, homemade granola, maple syrup (V,GF*)

+ Dry-cured back bacon, whipped maple butter, maple syrup (GF*)

EGGS & TOAST

Chilli Eggs 16 (GF*)

Sourdough, creamy scrambled eggs, spicy n'duja sausage, spring onion, chopped chilli, basil oil

Benedict 11

Poached eggs, English muffins, Jersey butter hollandaise, basil oil (V,GF*)

+ Dry-cured back bacon & Stornoway black pudding 6

+ Smoked salmon, beetroot carpaccio, gribiche 6 (GF*)

Smashed Edamame & Garden Peas on Toast 15 (V,GF*) ~~X~~

Lemon preserved hummus, harissa chickpeas, pomegranate molasses, multigrain cereal, salted corn, pickled pink onions

Miso Wild Mushrooms 16

Truffled mushrooms, miso garlic cream, poached egg, shaved Manchego, brioche

PAV SIGNATURES

Brekky Burger 14 ~~X~~

Brioche, back-bacon, sausage & black pudding patty, fried egg, American cheese, house sauce

Hash 17 (V,GF)

Poached eggs, pan-fried potatoes, feta, winter veg, harissa pesto, yogurt, piquillo peppers, basil oil, pink pickled onions

Spiced Dahl 17 (V,GF*,DF*)

Spiced red lentils, roasted cauliflower & squash, Jersey yogurt, crispy onions, chilli, spring onion

Veggie Brunch 18 (V,GF*)

Smashed edamame & garden peas, halloumi, poached eggs, truffled mushrooms, tomatoes, crispy kale, sourdough, fresh chillies

Salmon Fritter 17.5 (GF*)

Edamame, pea & potato fritter, smoked salmon, poached egg, salsa Verde, citrus mascarpone, caper berries, rocket

Croque 18

Serrano ham, Comté sauce, rocket & harissa pesto, thick sliced white, fried hens egg & shaved Manchego

Fry-Up (served as is) 20 ~~X~~

Dry-cured back bacon, two butchers' pork sausages, creamy scrambled eggs, truffled mushrooms, roasted cherry tomatoes, sourdough

ADD ONS

Two poached eggs 4 (V,GF,DF)

Feta 4 (V,GF)

Halloumi 4 (V,GF)

Harissa chicken 7 (GF)

Smoked salmon 6 (GF,DF)

Truffled wild mushrooms 4 (GF,V,VG,DF)

Dry-cured back bacon 4 (GF,DF)

Two butchers' pork sausages 4 (DF)

Stornoway black pudding 4.5 (DF)

Griddled chorizo 5 (GF)

V = Vegetarian | VG = Vegan | GF = Gluten free | DF = Dairy free
GF* = Can be made GF | DF* = Can be made dairy free

~~X~~ = Locally sourced hero ingredient

hello@thepavilion.je

www.thepavilion.je

Please inform your server of any allergies or intolerances before placing your order. An allergen chart for all dishes is available on request. While every effort is made to provide accurate allergen information, ingredients and recipes may change. Our kitchen handles gluten, nuts, seafood, dairy, and other allergens; therefore, we cannot guarantee the complete absence of allergens in our food.

A discretionary 10% service charge is added to your bill which is distributed amongst ALL TEAM MEMBERS. Prices are inclusive of 5% GST. GST Registration no.0119317.

BREAKFAST & BRUNCH 08:00 – 11:00

BRUNCH BEVVIES

Mimosa 10 Prosecco, freshly squeezed OJ
 Bloody Mary 12 Cl Vodka, Pav Spice mix, Big Tom
 Spicy Margarita 13 Blanco tequila, fresh chilli, Cointreau, lime, agave syrup

Old Spike Espresso Martini 13 Cl Vodka, Old Spike brew
 Gavi di Gavi 9 Antonio El Raimondo, Piedmont Italy 175ml
 Olivier Père Champagne 12 France 175ml

BEER & CIDER

HALF PINT

Birra Moretti 4.6% 3.35 6.7
 Camden Town Pale Ale 4% 3.5 7.0

BOTTLES

Off the Hook IPA 4.3% 6.8
 Corona 4.5% 4.9 | Corona 0% 3.9
 Aspalls Organic Suffolk Cider 5.5% 7.2
 Rocquette XC Cider 4.5% 5.6

HEALTH SHOTS & JUICES

Turmeric, Ginger Hot Shot 3
 Freshly Squeezed Orange 4.5
 Vital Greens 5 Apple, cucumber, spinach, courgette, kale, mint
 Beet the Cold 5 Apple, beetroot, ginger, aloe vera
 Cranberry 3.5
 Jersey Heritage Cloudy Apple 6.5

SOFT DRINKS

Filtered Still OR Sparkling Water Glass 1 Bottle 1L 3.5
 + Belvoir Elderflower 1
 Sands Supply Ginger Beer 6.6
 Diet coke | Coca-Cola | Coke Zero 2.8
 Ginger Ale | Tonic | Lemonade 3.7
 Sands Supply Soda – Mandarin & Basil 6.6
 Sands Supply Soda - Pink Grapefruit & Black Pepper 6.6
 Sands Supply Soda - Mate, Lime & Cucumber 6.6
 KTea Kombucha – Ginger Hops | Sencha 6.6

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100% WHEY PROTEIN SMOOTHIES

Green Gains 8
 Almond milk, vanilla protein, spinach, lemon, chia seeds, Jersey honey, desiccated coconut

Energy Kick 8
 Oat milk, strawberry protein, banana, oats, mixed berries

Nut Job 8.5
 Almond milk, peanut butter, chocolate protein, oats, banana, dates, chia seeds, cacao nibs

HOT DRINKS

Old Spike Coffee	Blendsmiths
Espresso 3.0	Matcha 4.2
Long black 3.4	Tumeric Chai 4.2
Cortado 3.4	Chai 4.2
Flat white 3.5	Hot chocolate 3.9
Latte 3.8	
Cappuccino 3.8	
Mocha 4.4	
Decaf 0.3	

MAKE IT YOUR OWN

Protein (Vanilla | Chocolate) 2.8
 Sugar free syrups: Vanilla | Caramel | Hazelnut 0.3
 Milk alternatives: Coconut | Almond | Oat 0.5

UK LOOSE LEAF TEA

English Breakfast 3.2	Rooibos 3.2
Decaf English Breakfast 3.2	Ginger 3.2
Earl Grey 3.2	Chamomile 3.2
Green 3.2	Three Mint 3.2
Best Balance, Wellness 3.2	