

LIGHT & SWEET

Goats Curd & Tomatoes on Toast (V, *GF-OA) 12

Whipped goat's curd, Jersey heritage tomatoes, pickled onions, chilli flakes, caper berries on griddled multigrain toast

Cinnamon, Vanilla French Toast (V) 16

Golden brioche, maple syrup, seasonal fruits, homemade jam

Add: Dry-cured back bacon (GF, DF) 4

EGGS

Chilli Eggs (*GF-OA) 16

Sourdough, creamy scrambled eggs, spicy 'nduja sausage, spring onion, chilli, basil oil

Add:

- **Halloumi** (V, GF) 4
- **Dry-cured back bacon** (GF, DF) 4
- **Truffled wild mushrooms** (VG, GF, DF) 4
- **Black pudding** (DF) 4.5
- **Butcher's pork sausages** (DF) 4

Pavilion Benedict 15-17

Poached eggs, English muffins, Jersey butter hollandaise, basil oil, with your choice of:

- Dry-cured back bacon and black pudding 17
- Smoked salmon & pickled cucumber (*GF-OA) 17
- Serrano ham (*GF-OA) 15

PAV SIGNATURES

Croque 18

Thick-cut white bread, serrano ham, Comté sauce, fried hen's egg, rocket, harissa pesto, shaved Manchego

Pavilion Breakfast 20

Dry-cured back bacon, butcher's pork sausages, creamy scrambled eggs, truffled mushrooms, roasted cherry tomatoes, sourdough
(No substitutions please)

Add:

- **Black pudding** (DF) 4.5
- **Pan-fried potatoes** (V, GF) 5

Pavcakes 15

Fluffy buttermilk vanilla pancakes with your choice of:

- Biscoff spread, caramel sauce, Biscoff crumb (V)
- Dry-cured back bacon, whipped maple butter, maple syrup, summer fruits (*GF-OA)
- Eton Mess: Strawberries, meringue, vanilla Chantilly cream, blueberries (V, *GF-OA)

Pavilion Açaí Bowl (VG, GF, DF) 10

Acai, house roasted granola, peanut butter, strawberries, banana, blueberries, desiccated coconut.

Turkish Flatbread 17

Chilli sourdough flatbread, garlic yoghurt, Aleppo & crispy chilli, piquillo peppers, chorizo, poached eggs, oregano, mint

Add:

- **Goat's curd** (V, GF) 5
- **Halloumi** (V, GF) 4

Eggs on Toast (V, *GF-OA) 10

Creamy scrambled or poached eggs, buttered multigrain toast

Add:

- **Smoked salmon** (GF, DF) 6
- **Dry-cured back bacon** (GF, DF) 4
- **Truffled wild mushrooms** (VG, GF, DF) 4
- **Butcher's pork sausages** (DF) 4

Hash (V, *GF-OA) 17

Crispy potatoes, goat's curd, harissa pesto, poached egg, piquillo peppers, pink pickled onions, basil oil, yoghurt

Add:

- **Griddled chorizo** (GF) 5
- **Halloumi** (V, GF) 4
- **Black pudding** (DF) 4.5
- **Harissa chicken** (GF) 7

V = Vegetarian | VG = Vegan | GF = Gluten free | DF = Dairy free

*OA = GF or DF Option available

 = 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	Prosecco, freshly squeezed OJ	10
Bloody Mary	CI Vodka, Pav Spice mix, Big Tom	12
Spicy Margarita	1800 tequila, fresh chilli, Cointreau, lime, agave syrup	13
Pavloma	1800 tequila, pink grapefruit soda	13
Gin Basil Smash	Gin, basil, lemon	12
Old Spike Espresso Martini	CI Vodka, Old Spike brew	12
Biscardo Prosecco	2022, Italy 125ml	8
Olivier Père Champagne	France 125ml	12

HEALTH SHOTS & JUICES

Turmeric & Ginger Hot Shot	Turmeric, ginger, apple, basil, chilli	3
Freshly Squeezed Orange		4.5
Green Cooler	Apple, cucumber, spinach, courgette, kale, mint	5
Root Revival	Apple, beetroot, ginger, aloe vera	5
Cranberry		3.5
Jersey Heritage Cloudy Apple		6.5

100% WHEY PROTEIN SMOOTHIES

Matcha Your Gains	8.5
Matcha, almond milk, vanilla protein, spinach, chia seeds, honey, lemon	
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	

All smoothies contain gluten-free oats. We cannot guarantee the absence of allergens.

BEER & CIDER

	HALF	PINT
Birra Moretti 4.6%	3.35	6.7
Camden Town Pale Ale 4%	3.5	7.0
	BOTTLE	
Corona 4.5%		5.25
Corona 0%		3.9
Aspalls Organic Suffolk Cider 5.5%		7.2
Rocquette XC Cider 4.5%		6

Spirit and mixers available. Ask your server for a wider menu
We use local Channel Islands Vodka and Gin as our house spirits

OLD SPIKE COFFEE & WELLNESS LATTES

Espresso	3.0	Matcha	4.2
Long Black	3.4	Turmeric 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		

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Latte		4.1
Long Black		3.7
Iced Protein Coffee	Vanilla or chocolate	7
Matcha		4.5
Mocha		4.7
Passionfruit Iced Tea	Black tea, passionfruit	4
Decaf		0.3
Sugar free syrups: Vanilla Caramel Hazelnut		0.3
Milk alternatives: Coconut Almond Oat		0.5

UK LOOSE LEAF TEA

3.2

English Breakfast	Rooibos
Decaf English Breakfast	Ginger
Earl Grey	Chamomile
Green	Three Mint
Best Balance Herbal Infusion	

SOFT DRINKS

Filtered Still or Sparkling water	Bottle 1L	3.5
+ Belvoir elderflower 1	Glass	1
Diet Coke Coca-Cola Coke Zero		2.8
Lemonade		3.7
Ginger Ale Tonic		3.7
KTea Kombucha – Ginger Hops Africa		6.6
Sands Sparkling Soda		6.6
Mandarin & Basil		
Pink Grapefruit & Black Pepper		
Cucumber & Lime		
Ginger Beer		

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