

LUNCH 11:00 – 14:45

SWEET

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

Pavilion Benedict	15-17
Poached eggs, English muffins, Jersey butter hollandaise, basil oil, served with one of the following:	
• Dry-cured back bacon and black pudding	17
• Smoked salmon & pickled cucumber (*GF-OA)	17
• Serrano ham (*GF-OA)	15

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.

PAV SIGNATURES

Flatbread (*V-OA)	18
Charred chicken or halloumi, warm sourdough flatbread, lemon hummus, harissa pesto, pickled cabbage, rocket & yoghurt aioli	
Can't decide? Double up with chicken & halloumi	4
With a side of:	
Jersey heritage tomatoes (VG, GF, DF) ✗	5

Croque	18
Thick-cut white bread, serrano ham, Comté sauce, fried hen's egg, rocket, harissa pesto, shaved Manchego	

Open Rib-Eye Sandwich (*GF-OA)	26
Rib-eye steak, beef-dripping fried sourdough, harissa pesto, red onions, truffled rocket, Manchego	
With a side of:	
• Pan-fried potatoes (V, GF)	5
• Jersey heritage tomatoes (VG, GF, DF) ✗	5

Crispy Chicken Schnitzel	20
Breaded chicken, massaman curry sauce, Asian slaw, coriander, mint, soy	

With a side of:	
• Jersey heritage tomatoes (VG, GF, DF) ✗	5
• Pan-fried potatoes (V, GF)	5

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

BOWLS & VEG

Hash (V,*GF-OA)	17
Crispy potatoes, goats curd, harissa pesto, poached egg, piquillo peppers, pink pickled onions, basil oil, yoghurt	
Add:	
• Griddled chorizo (GF)	5
• Halloumi (V, GF)	4
• Harissa chicken (GF)	7
• Whole burrata (V, GF)	7

Heritage Summer Salad (GF, *V-OA) ✗	18
Jersey heritage tomatoes, burrata, serrano ham, figs, courgettes, summer seasoning, extra virgin olive oil	
Add grilled garlic sourdough (V)	2

Smoked Salmon Poke Bowl	19
Smoked salmon, sushi rice, furikake, edamame, pickled cucumber, pickled ginger, wakame, crispy onions, lime leaf, sriracha, radish, wasabi mayo	

Buddha Bowl (V, GF)	16.5
Maple-roasted squash, harissa chickpeas, cumin beetroot, spinach, red cabbage, edamame, piquillo peppers, crispy corn, Jersey salted yoghurt, lime	

Add:	
• Goats curd (V, GF)	5
• Halloumi (V, GF)	4
• Harissa chicken (GF)	7
• Smoked salmon (GF, DF)	6
• Whole burrata (V, GF)	7

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

*GF, DF or Vegetarian OA = Option available

✗ = Locally sourced hero ingredient

COCKTAILS & MOCKTAILS

Mimosa	Prosecco, freshly squeezed OJ	10
Bloody Mary	CI Vodka, Pav Spice mix, Big Tom	12
Old Spike Espresso Martini	CI Vodka, Old Spike brew	12
Basil Gin	Gin, basil	13
Dark & Stormy	Dark rum, ginger beer, lime	12
Pavlova	1800 tequila, Pavilion pink grapefruit	12
Cosmo	CI Vodka, cranberry, Cointreau	13
Spicy Margarita	1800 tequila, fresh chilli, Cointreau, lime, agave syrup	13
Forbidden Fruit	Makers Mark whisky, apple juice, lemon, maple syrup, bitters	12

SPRITZ & MOCKTAILS

Aperol	Aperol, prosecco, soda	12
Limoncello	Limoncello, prosecco, soda	12
Pimm's	Pimms, lemonade, ginger ale	12
Grapefruit Spritz 0%	Tanqueray 0%, pink grapefruit, black pepper	10
P'rol Spritz 0%	Pentire spirits blood orange, Nozeco, soda	12

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

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	Matcha, almond milk, vanilla protein, spinach, chia seeds, honey, lemon	8.5
Energy Kick	Oat milk, strawberry protein, banana, oats, mixed berries	8
Nut Job	Almond milk, peanut butter, chocolate protein, oats, banana, dates, chia seeds, cacao nibs	8.5

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

SOFT DRINKS

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

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		

ICED

Latte		4.1
Long Black		3.7
Iced Protein Coffee	Vanilla or chocolate	7.0
Matcha		4.5
Mocha		4.7
Passionfruit Iced Tea	Black tea, passionfruit	4

Decaf	0.3
Sugar free syrups: Vanilla I Caramel I Hazelnut	0.3
Milk alternatives: Coconut I Almond I 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	

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

SPARKLING

125ML BOTTLE

Biscardo Prosecco Spumante Millesimato 2022, Italy	8	33
Biscardo Prosecco Rosé Spumante Millesimato 2022, Italy	8	33
Olivier Père et Fils Cuvée NV Champagne France	12	68

WHITE WINE

175ML BOTTLE

Pinot Grigio 2022/3, Italy. Ponte Del Diavolo	7.5	32
Gavi Di Gavi 2022/3, Italy. Antonio El Raimondo, Piedmont	9	34
Albariño 2022, Spain. A20 Castro Martin, Rías Baixas	9.5	40
Sauvignon Blanc 2022, New Zeland. By Little Beauty	9.5	40

ROSÉ WINE

175ML BOTTLE

Pinot Grigio Rosé 2023, Italy. Bella Modella, Veneto	7.5	32
Minuty, Côtes de Provence Rosé 2021, France	10	42

RED WINE

175ML BOTTLE

Merlot, Petit Verdot & Syrah 2023, South Africa. Stellenbosch	8	33
Côtes du Rhône 2022, France. Domaine de la Soumade	9.5	38
Malbec 2022/3, Argentina. Balbo Crios	8.5	35
Pinot Noir 2023, Argentina. Humberto Canale Estate	9	36.5
Rioja Reserva 2019, Spain. Viña Izadi		43