

BREAKFAST & BRUNCH 08:00 – 11:00



PAV SIGNATURES

Halloumi Soldiers & Dippy Eggs (V) 11

Crispy halloumi soldiers, soft-boiled eggs, hot honey, za'atar & pickled chilli

Za'atar Eggs & Flatbread (V) 17

Warm za'atar flatbread, labneh, poached eggs, roast squash, red peppers, chilli butter, sumac onions & mint

Add:

- **Pulled pork (GF, DF)** 5
- **Griddled chorizo (GF)** 5
- **Halloumi (V, GF)** 4

Miso Wild Mushrooms (*GF-OA) 17

Truffled mushrooms, miso garlic cream, poached egg, shaved Manchego, basil oil served on brioche

EGGS

Chilli Eggs (*GF-OA) 16

Dandy's 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 17

Sourdough English muffins, poached eggs, Jersey butter hollandaise, basil oil, pea shoots with your choice of:

- Dry-cured back bacon and black pudding
- Smoked salmon & pickled cucumber (*GF-OA)
- Pulled pork, chipotle hollandaise, spring onion (*GF-OA)

Morning Hash (V, *GF-OA) 17

Pan-fried potatoes, poached eggs, miso wild mushrooms, whipped goat's cheese, roasted peppers, spinach, sumac onions & pea shoots

Add:

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

Pavilion Full Breakfast 20

Go mini - all the same good stuff, just smaller 14

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

Add:

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

Steak & Eggs (GF) 24.5

6oz rib-eye steak, crushed beef-dripping potatoes, two fried eggs, chipotle hollandaise

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

Creamy scrambled or poached eggs on Dandy's sourdough

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

Smoked Salmon Fritter 18

Crispy edamame, pea & potato fritter, smoked salmon, poached egg, horseradish crème fraîche, pickled cucumber, salsa verde, capers & dill

LIGHT & SWEET

The PavMuffin 14

Sausage patty, crispy bacon, fried egg, American cheese & aioli on a toasted sourdough English muffin
Double up: extra sausage patty 4.5

Cinnamon & Vanilla French Toast (V) 16

Golden brioche, maple syrup, blueberry & chia crush, fresh blueberries

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

Pavcakes 16

Fluffy buttermilk vanilla pancakes with your choice of:

- Biscoff spread, sauce & crumb (V)
- Dry-cured back bacon, whipped maple butter, maple syrup (*GF-OA)
- Caramelised apples, cinnamon crumble, vanilla mascarpone, maple, chocolate granola (V, *GF-OA)

Blueberry & Apple Porridge (V, GF) 12

Coconut milk, jumbo oats, blueberry & chia crush, poached apple, house granola, flaked almonds

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

*GF, DF or V-OA = Option available

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.

hello@thepavilion.je

www.thepavilion.je

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, grapefruit juice	13
Gin Basil Smash	Gin, basil, lemon	13
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 Shot	Turmeric, pineapple, ginger, apple, chilli	3
Freshly Squeezed Orange Juice		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	330ml	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	

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

BEER & CIDER

	HALF	PINT
Birra Moretti 4.6%	3.45	6.9
Camden Town Pale Ale 4%	3.6	7.2
		BOTTLE
Corona 4.5% 330ml		5.6
Corona 0% 330ml		4
Aspalls Organic Suffolk Cider 5.5% 500ml		7.2
Rocquette XC Cider 4.5% 330ml		6

Spirits 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

Double Espresso	3.2	Matcha	4.4
Long Black	3.6	Turmeric Chai	4.4
Cortado	3.6	Chai	4.4
Flat White	3.7	Hot Chocolate	4
Latte	4		
Cappuccino	4		
Mocha	4.6		

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Latte	4.3
Long Black	3.9
Iced Protein Coffee	Vanilla or chocolate 7.2
Matcha	4.7
Mocha	4.9
Passionfruit Iced Tea	Black tea, passionfruit 4.2

Decaf	0.3
Sugar-free syrups: Vanilla Caramel Hazelnut	0.3
Milk alternatives: Coconut Almond Oat	0.5

UK LOOSE LEAF TEA

3.3

English Breakfast	Rooibos
Decaf English Breakfast	Ginger
Earl Grey	Chamomile
Green Sencha	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 Sodas	6.6
Mandarin & Basil	
Pavilion Pink Grapefruit & Black Pepper	
Cucumber & Lime	
Ginger Beer	

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