

LUNCH 11:00 – 14:45

SWEET

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)

Cinnamon & Vanilla French Toast (V) 16

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

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

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
- **Truffled wild mushrooms** (VG, GF, DF) 4
- **Dry-cured back bacon** (GF, DF) 4
- **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)

Miso Wild Mushrooms (*GF-OA) 17

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

PAV SIGNATURES

Pavilion Flatbread (*V-OA) 18

Warm sourdough flatbread with **charred chicken OR halloumi OR pulled pork**, Aleppo kebab sauce, harissa yoghurt, pickled cabbage, roasted red peppers, lemon hummus, sumac onions, rocket & za'atar, basil oil

Can't decide? **Double up with chicken & halloumi** 4

Prawn Tacos 18

Soft corn tortillas, tempura prawns, chipotle crème, crunchy burnt chilli slaw, lime

Open Rib-Eye Sandwich (*GF-OA) 26

6oz rib-eye steak, Dandy's sourdough, harissa pesto, sumac onions, Manchego, cherry tomatoes, rocket, olive oil, basil oil
Add: Miso-glazed prawns (GF, DF) 8

With a side of:

- **Pan-fried potatoes** (V, *GF-OA) 5
- **Roast squash, whipped goat's cheese & sage** (V, GF) 5

Smoked Salmon Fritter 18

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

Crispy Chicken Schnitzel 20

Breaded chicken, massaman curry sauce, Asian slaw with coriander, mint & soy

With a side of:

- **Roast squash, whipped goat's cheese & sage** (V, GF) 5
- **Pan-fried potatoes** (V, *GF-OA) 5

Pavilion Full Breakfast 20

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



BOWLS & VEG

Jersey Hash (V, *GF-OA) 17

Pan-fried potatoes, roast squash, caramelised onions, whipped goat's cheese, fried sage, poached eggs, chilli butter, basil oil

Add:

- **Griddled chorizo** (GF) 5
- **Halloumi** (V, GF) 4
- **Harissa chicken** (GF) 7
- **Pulled pork** (GF, DF) 5

Prawn Poke Bowl 19

Miso-glazed prawns, sushi rice, furikake, edamame, pickled cucumber, pickled ginger, wakame, crispy onions, sriracha, radish, wasabi mayo

Buddha Bowl (V, GF) 17

Maple-roasted squash, harissa chickpeas, cumin beetroot, spinach, red cabbage, edamame, pickled cucumber, miso dressing, pumpkin seeds

Add:

- **Whipped goat's cheese** (V, GF) 5
- **Halloumi** (V, GF) 4
- **Harissa chicken** (GF) 7
- **Smoked salmon** (GF, DF) 6

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.

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

*GF, DF or V-OA = Option available

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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
Pavloma	1800 tequila, grapefruit juice	13
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%, grapefruit soda	10

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		5.60
Corona 0% 330ml		4
Aspalls Organic Suffolk Cider 5.5% 500ml		7.2
Rocquette XC Cider 4.5% 330ml		6

HEALTH SHOTS & JUICES

Turmeric & Ginger Hot 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	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

Our 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		
Pavilion Pink Grapefruit & Black Pepper		
Cucumber & Lime		
Ginger Beer		

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 I Caramel I Hazelnut	0.3
Milk alternatives: Coconut I Almond I 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	

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	65
Nozecco	5	25

WHITE WINE

175ML BOTTLE

Pinot Grigio 2022/3, Italy. Ponte Del Diavolo	8	33
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 Zealand. By Little Beauty	9.5	40

ROSÉ WINE

175ML BOTTLE

Pinot Grigio Rosé 2023, Italy. Bella Modella, Veneto	8	33
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 2024, California, Napa. Long Barn	9	36.5
Rioja Reserva 2019, Spain. Viña Izadi		43