

Le Moulin de Lecq

Tel. (01534) 482818

Le Moulin de Lecq was one of the many ancient water mills of the island and retains the name it bore over 600 years ago.



Formerly a fuller's mill, with parts of the mill dating back to the 12th century, Le Moulin de Lecq is a historic landmark featuring the largest water wheel on the Island. The Germans later requisitioned the wheel to generate power for their search light batteries throughout the war years until the liberation.

In April 1955 the mill was granted a license, and it was decided to convert it into an "inn" of unusual character. The outside water wheel weighs 18 tons and has a diameter of 21 feet and works entirely by the weight of water as it did hundreds of years ago. Since then, the property has been run as a genuine free house serving an extensive range of real ales, wines and beers.

A newly built restaurant now adjoins the old mill inn which has been designed in a sympathetic way to blend in with the original stone and masonry craftsmanship. Le Moulin de Lecq prides itself on its informal atmosphere and hopes to provide a welcome and relaxing change to the hustle and bustle of St. Helier.

MENU

Starters & Light Bites

	Chef's Homemade Soup of the Day <i>Served with fresh bread</i>	£3.95
(V)	Crispy Garlic Bread (please add 50p for cheese topping)	£2.75
	Fresh Local Scallops on a Bed of Carrot and Ginger Mash <i>Drizzled with an orange butter sauce</i>	£5.25
	Steamed Moules a la Crème <i>Served with fresh bread</i>	£5.90
(V)	Moulin's Giant Field Mushroom <i>Filled with sautéed spinach, garlic, white wine and cream topped with melted cheese</i>	£4.50
	Chef's Special Homemade Chicken Roulade <i>Served with fresh herbs and crème fraîche</i>	£4.95
	Thai King Prawn Salad <i>Served with lettuce, orange, melon and spicy peanuts</i>	£4.95
	Moulin's Rich Herb Salmon, Cod and Prawn Terrine	£5.25
(V)	Warm Crispy Halloumi Cheese Salad <i>With seasonal vegetables and a Champagne dressing</i>	£5.25

SUMMER SALADS

(V)	Seasonal Vegetable Salad <i>Served with a light Champagne dressing</i>	£6.95
	Roast Cajun Chicken Caesar Salad <i>Topped with parmesan shavings</i>	£8.25
	Tuna Steak Nicoise Salad <i>Served with a French dressing</i>	£9.95
	Thai King Prawn Salad <i>With lettuce, orange, melon and spicy peanuts</i>	£9.25

À LA CARTE MAIN COURSE

From the Sea

Teriyaki Salmon Steak <i>Served on a bed of caramelised baby onions, steamed rice and fresh vegetables</i>	£10.95
Steamed Moule a la Crème <i>Served with fresh bread and frites</i>	£11.45
Deep Fried Crispy Local Bream <i>Served with a light and fresh garlic salsa</i>	£11.25
Half Jersey Lobster Surprise <i>Drizzled with a Champagne sauce and topped with grilled king prawn kebabs, served with rice</i>	£14.25
Pan Fried Fillet of Jersey Sea Bass <i>Served with steamed rice and lightly topped with a roasted red pepper, ginger and tomato sauce brushed with pesto</i>	£11.95
Local Scallops on a Bed of Carrot and Ginger Mash <i>Drizzled with an orange butter sauce</i>	£10.25
Fresh Tuna Steak Char-grilled to your liking <i>Served with a red pepper coulis, pesto, Dauphinoise potatoes and seasonal vegetables</i>	£12.95
Moulin's Baked Trout <i>In a garlic butter, white wine, herbs and paprika sauce, served with Jersey new potatoes</i>	£10.50

For Meat Lovers

Roast Pork Tenderloin <i>Drizzled with a pineapple butter sauce and served with Dauphinoise potatoes and fresh vegetables</i>	£11.25
Roast Chicken Breast <i>Stuffed with ham and roast peppers and served with a pesto sauce, Dauphinoise potatoes and seasonal vegetables</i>	£11.50
Slow Roasted Lamb Shank <i>Served with a fresh chive mash potato and chef's homemade ratatouille</i>	£11.75
Prime Char-Grilled 8oz Fillet Steak <i>Cooked to your liking, served with Dauphinoise potatoes or chips and your choice of pepper, garlic or mushroom sauce</i>	£15.30
Surf & Turf – Char-Grilled Rib-eye Steak <i>Cooked to your liking, topped with a King Prawn kebabs drizzled with garlic butter and served with your choice of Dauphinoise potatoes or chips and salad garnish</i>	£14.20
Browned and Roasted Duck Breast <i>Served with a foie gras sauce, Dauphinoise potatoes and vegetables</i>	£12.95
Pan fried calves liver <i>Served on a bed of mash potato and topped with a fresh creamy onion gravy</i>	£10.75

Vegetarian

Stir Fried Wild Mushrooms <i>Tossed with a Teriyaki sauce and served with steamed rice</i>	£10.75
Tagliatelle Alfredo <i>Topped with sauteed broccoli</i>	£8.50
Blanched and Lightly Grilled Asparagus <i>Served with a poached egg, hollandaise sauce and a fresh vegetable salsa</i>	£8.25
Penne Napolitana <i>Tossed in a tomato, mushroom, onion and white wine sauce served with garlic bread</i>	£8.45
Oriental Stir Fried Vegetables in Hoi Sin Sauce <i>Served with steamed rice</i>	£7.25
Moulin's Aubergine, Roast Red Pepper, Olive Paste and Mozzarella Rolls on Gazpacho (please note that this dish is served cold)	£9.95

DESSERTS

Tantalising Raspberry Crème Brûlée	£4.95
Sumptuous Chocolate Fudge Cake	£4.95
Moulin's Pecan and Apricot Cheesecake	£4.95
Summer Passion Fruit Parfait	£4.95
Moulin Comfort Bread and Butter Pudding	£4.95
Poached and Caramelised Pineapple <i>Served with Jersey Rum & Raisin ice cream</i>	£4.95

All our desserts are freshly home made on the premises!

Please note all tips are shared between the kitchen and waiting staff

∞ Thank You ∞

SIDE ORDERS

Chips	£2.00	Bread Rolls with Jersey butter	£1.20
Sautéed Vegetables	£2.00	Dauphinoise potatoes	£2.50
Side Salad	£2.00	Mashed Potato	£2.50
Crispy Garlic Bread	£2.75	(please add 50p for cheese topping)	

Little Animal Kiddies Corner



Mains:


Hissing Sid the Snake's scampi	£3.95
Cheeky Chimps Chicken Nuggets	£3.95
Fat Freddy the Frog's Fish Fingers	£3.95
Lazy Larry the Lizard's Lasagne	£3.95
Big Barry the Baboon's Beefy Burger	£3.95



(All served with chips and a choice of baked beans or peas)



Desserts:

Selection of Jersey Ice creams With raspberry or chocolate sauce		£1.95
Small homemade bread And butter pudding		£1.95



(Please ask a member of staff for availability
of 1/2 portions of other menu items)

