



OMMAROO

H O T E L

EST. 1916

Starters

Soup of the Day £ 7

Crispy Breaded Goat's Cheese £ 10

Roasted beetroot salad, candied pecans (v)

Smoked Scottish Salmon £ 11

Warm potato rosti, pickled shallots, horseradish crème fraîche

Sautéed Wild Mushrooms £ 10

Garlic bruschetta, *poached eggs (*v v)

Smoked Mackerel Pâté £ 9

Pickles & cucumber, lime, yogurt & sourdough

Mezze

Charcuterie: breads, cured & smoked meats, tarragon chicken boat, pickles £ 10

Vegetarian: baba ghanoush, artichoke heart, falafel bites, sunblushed tomatoes, hummus, breads, *tzatziki, *feta (*v v) £ 10

Salad

Coast Superfood Salad (v) £ 14

Quinoa, tender stem broccoli, avocado, sunflower seeds, coriander, *feta (*v v), topped with house dressing

Add your choice of: £ 3

chicken / smoked salmon / halloumi

Chicken Caesar Salad £ 13

Romaine lettuce, homemade croutons, Parmesan cheese, Caesar dressing

Chef's Choice

Ask about our chef's daily & vegan specials

Garlic King Prawns £ 20

French fries, house salad

Sirloin Steak (8oz) £ 22

Hand cut chips, side salad, peppercorn or garlic butter sauce

½ lobster (grilled/chilled) £ 29

Jersey Royals, garden salad

Surf & Turf £ 35

8oz sirloin, ½ lobster, garlic butter, hand cut chips, side salad

Mains

Fillet of Hake £ 19

Chorizo & cannellini bean casserole

Rolled Pork Belly £ 18

Puy lentils, salsa verde

Beer Battered Haddock £ 15

Hand cut chips, mushy peas, tartare sauce

Chicken Schnitzel £ 15

Sautéed potatoes, caper lemon butter, beans

Coast Burger £ 15

Mature cheddar, grilled bacon, red onion chutney, brioche bun with hand cut chips

Vegan Vegetable Chilli £ 15

Steamed rice, tortillas (v v)

Sides

Hand cut chips	Crispy onion rings	
French fries	Market vegetables	£ 4
New potatoes	Rocket & Parmesan salad	

Dessert

Chef's Special £ 7

Chocolate Brownie £ 7

Tidal Mess mango, pineapple, meringue, rum, cream £ 7

Jersey Black Butter Brûlée £ 7

Jersey Ice Cream Trio £ 6

Cheese Selection £ 8

(v) vegetarian. Please ask about vegan alternatives for vegetarian dishes. *(v v) dish can be vegan if excluded. Some seasonal variations apply.

If you have any dietary requirements or food allergies / intolerance please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products.

Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health. Some dishes may contain small bone and / or shell fragments.

We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.