

SET MENU

1 course £ 20  
2 courses £ 28  
3 courses £ 36

<div>SATURDAY</div> <div></div>	<div><b>Soup of the Day (v)</b> Please ask about allergen info</div> <div><b>Moules à la Crème</b> (2W, 7, 8, 14) Shallots, garlic, white wine, Jersey cream</div> <div><b>Jersey Tomato &amp; Mozzarella Salad (v)</b> (7, 9, 10MC) Homemade pesto, rocket leaves</div>	<div><b>Boeuf Bourguignon</b> (7, 14) Mashed potato, French beans</div> <div><b>Fillet of Salmon</b> (4, 5, 7, 14) Jersey Royals, sautéed spinach, lemon Hollandaise</div> <div><b>Moroccan Vegetable Tagine (vv)</b> (2W, 10MC, 14) Toasted couscous, flatbread</div>	<div><b>Passion Fruit Choux (v)</b> (2W, 4, 7) Tuille crunch, summer fruit compote</div> <div><b>Ommaroo Cheese Plate (v)</b> (1, 2B, 2R, 2W, 7, 10MC, 14)</div> <div><b>Jersey Ice Cream (v)</b> (4,7) Please ask about allergen info for today's flavours</div>
<div>SUNDAY</div> <div></div>	<div><b>Soup of the Day (v)</b> Please ask about allergen info</div> <div><b>Pan-fried Chicken Liver Salad</b> (9, 14) Croutons, mixed leaves, balsamic dressing</div> <div><b>Duo of Melon &amp; Figs (v)</b> (13) Pickled ginger, honey &amp; soy dressing</div>	<div><b>Roast Sirloin of British Beef</b> (1, 2W, 4, 7, 10MC, 14) Yorkshire pudding, roast potatoes, market vegetables, gravy</div> <div><b>Crispy Plaice Fillet</b> (2W, 4, 5, 14) Crushed sweet potato, kale, tomato salsa</div> <div><b>Plant Based Nut Roast (v)</b> (1, 2W, 4, 7, 10A, 10C, 10W, 13) Yorkshire pudding, roast potatoes, market vegetables, vegetable gravy</div>	<div><b>Apple Strudel (v)</b> (2W, 4, 7) Jersey vanilla ice cream, crème anglaise</div> <div><b>Ommaroo Cheese Plate (v)</b> (1, 2B, 2R, 2W, 7, 10MC, 14)</div> <div><b>Jersey Ice Cream (v)</b> (4,7) Please ask about allergen info for today's flavours</div>
<div>MONDAY</div> <div></div>	<div><b>Soup of the Day (v)</b> Please ask about allergen info</div> <div><b>Jersey Farmhouse Terrine</b> (2W, 7, 9, 14) Bacon, apple &amp; fig chutney, pickled forest mushrooms, sourdough toast</div> <div><b>Red Lentil &amp; Couscous Fritter (vv)</b> (1, 2W, 4, 14) Carrot &amp; celeriac remoulade, chimichurri</div>	<div><b>Roast Turkey</b> (1, 7, 14) Lyonnaise potatoes, shredded greens, mushroom cream</div> <div><b>Fillet of Seabass</b> (5, 7, 8) Spinach &amp; sun-blushed tomato risotto, steamed mussels</div> <div><b>Butternut Squash &amp; Savoy Cabbage Sabzi (vv)</b> (2W) Basmati rice, flatbread</div>	<div><b>Summer Berry Panacotta</b> (7) Apple crisps, Jersey cream</div> <div><b>Ommaroo Cheese Plate (v)</b> (1, 2B, 2R, 2W, 7, 10MC, 14)</div> <div><b>Jersey Ice Cream (v)</b> (4, 7) Please ask about allergen info for today's flavours</div>
<div>TUESDAY</div> <div></div>	<div><b>Soup of the Day (v)</b> Please ask about allergen info</div> <div><b>Ommaroo Fish Cake</b> (2W, 4, 5, 7, 10MC, 14) Sautéed spinach, lemon beurre blanc</div> <div><b>Goat's Cheese Crostini (v)</b> (2W, 7, 10, 14) Toasted pine nuts, sun-blushed tomato, basil</div>	<div><b>Classic Shepherd's Pie</b> (1, 2B, 2W, 7, 10MC) Mashed potato, market greens</div> <div><b>Fish &amp; Chips</b> (2W, 4, 5, 7, 10MC, 14) Mushy peas, tartar sauce</div> <div><b>Baked Aubergine (v)</b> (1, 7, 10MC) Ratatouille, mozzarella, pesto</div>	<div><b>Baumkuchen (Tree Cake) (v)</b> (2W, 4, 7, 10A) Jersey vanilla ice cream, chocolate coulis</div> <div><b>Ommaroo Cheese Plate (v)</b> (1, 2B, 2R, 2W, 7, 10MC, 14)</div> <div><b>Jersey Ice Cream (v)</b> (4, 7) Please ask about allergen info for today's flavours</div>
<div>WEDNESDAY</div> <div></div>	<div><b>Soup of the Day (v)</b> Please ask about allergen info</div> <div><b>Smoked Salmon &amp; Prawns</b> (3, 4, 5) Gambas, Marie Rose sauce, iceberg lettuce</div> <div><b>Oxtail Spring Roll</b> (1, 2W, 9) Sweet potato salad, Jerk sauce</div>	<div><b>Slow-cooked Pork Belly</b> (2W, 4, 12, 13) Egg noodles, stir-fried vegetables, Hoi Sin sauce</div> <div><b>Smoked Haddock</b> (4, 5, 7, 9, 14) Colcannon, sautéed spinach, poached egg, wholegrain mustard sauce</div> <div><b>Leek &amp; Parsnip Crumble (v)</b> (2W, 7) Jersey Royals, market vegetables</div>	<div><b>Raspberry Mousse Millefeuille (v)</b> (2W, 4, 7) Raspberry gel, macerated raspberries</div> <div><b>Ommaroo Cheese Plate (v)</b> (1, 2B, 2R, 2W, 7, 10MC, 14)</div> <div><b>Jersey Ice Cream</b> (4, 7) Please ask about allergen info for today's flavours</div>
<div>THURSDAY</div> <div></div>	<div><b>Soup of the Day (v)</b> Please ask about allergen info</div> <div><b>Sautéed Chestnut Mushrooms on Toast (v)</b> (2W, 7, 10MC) Tarragon cream, crispy leeks</div> <div><b>Smoked Duck &amp; Orange Salad</b> (9, 10W, 14) Quinoa, radish, candied walnuts</div>	<div><b>Roast Chicken &amp; Ham Hock Pie</b> (2W, 4, 7, 14) Dauphinoise potatoes, steamed greens</div> <div><b>Seafood Kebab</b> (3, 5, 9, 14) Cod, salmon &amp; king prawn, garlic butter, pilaf rice, salad</div> <div><b>Cauliflower Schnitzel (v)</b> (2W, 7) Sautéed potatoes, smoked carrot purée, kale</div>	<div><b>Red Wine Poached Pear (v)</b> (2W, 4, 7, 14) Brandy snap nest, vanilla ice cream</div> <div><b>Ommaroo Cheese Plate (v)</b> (1, 2B, 2R, 2W, 7, 10MC, 14)</div> <div><b>Jersey Ice Cream</b> (4, 7) Please ask about allergen info for today's flavours</div>

<div>FRIDAY</div>	Feast on a four-course carvery including hot & cold starters, carvery roast, indulgent desserts and cheeseboard for only £39p.p. Book your table now!
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<b>Allergen information</b>				
1 Celery	2W Wheat	8 Molluscs	10H Hazelnuts	
2 Cereals containing gluten:	3 Crustaceans	9 Mustard	10W Walnuts	
2B Barley	4 Eggs	10 Nuts:	11 Peanuts	
2O Oats	5 Fish	10MC May contain nuts	12 Sesame seeds	
2R Rye	6 Lupin	10A Almonds	13 Soya	
	7 Milk / Dairy	10C Cashews	14 Sulphites	

If you have any dietary requirements, food allergies or food intolerances please let us know on arrival. 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 dishes. Please note that we may choose to refuse to serve guests who have severe food allergies for their safety and health. Dishes may contain small bone and / or shell fragments. Some seasonal variations apply.

(v) Vegetarian. Ask about vegan alternatives for vegetarian dishes. (vv) Vegan.

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