

Soup & Starters

Choice of soups (V)(GF): Roasted Tomato & Basil (1) / Cauliflower Cheese & Wholegrain Mustard (2W, 7, 9) / Sweet Potato, Butternut Squash & Rosemary

Ommaroo Seafood Platter (GF, 1, 3, 4, 5, 14)

Fresh Jersey crab, Scottish smoked salmon, king prawns, avocado purée, Marie Rose sauce

Mezze Platter (V, VV*, GF* 2W, 6, 7, 10MC, 12, 13, 14)

Baba ghanoush, falafel bites, feta cubes, hummus, breads, sun-blushed tomatoes, tzatziki & artichoke heart

Charcuterie Board (GF*, 2W, 4, 7, 10MC, 13, 14)

Salami, Parma ham, smoked duck, tarragon chicken, breads, pickles

Wild Mushroom Tartlet (V, 2W, 4, 7)

Poached egg, truffle oil

Trio of Seasonal Melon (VV, GF)

Frozen cucumber granita, mint & ginger

Farmhouse Terrine (2W, 7, 10MC, 14)

Smoked bacon, Jersey apple & prune chutney, toasted ciabatta

Duck Leg Confit (GF, 13, 14)

Warm sweet pickled vegetables, soya & plum dressing

Zucchini & Smoked Salmon Roulade (GF, 5, 7)

Smoked caviar, lemon gel

Mains

Roast Sirloin of Beef (GF*, 1, 2W, 4, 7, 9, 14)

Yorkshire pudding, market vegetables, cauliflower cheese, roast potatoes (£5 supplement)

Feather Blade of Beef Bourguignon (GF, 1, 7, 14)

Creamed potatoes, tender stem broccoli, parsnip crisps, Bourguignon sauce

Supreme of Chicken (7)

Stuffed with smoked cheese and pancetta, rainbow mash, honey roasted heritage carrots, mushroom & garlic cream

Slow Cooked Rolled Pork Belly (GF, 1, 7, 8, 14)

Jersey sea scallops, roast potato cubes, creamed cabbage, black butter jus

Sea bass (GF, 1, 5, 7)

Chunky sautéed potatoes, celeriac purée, pak choi

Fillet of Salmon (GF, 4, 5, 7)

Jersey Royals, steamed greens, hollandaise

Antipasti Risotto (V, GF, 7)

Chargrilled asparagus, parmesan crisp

Aubergine & Lentil Tagine (VV, 2W)

Toasted lemon & date couscous, flat bread

Vegetarian Wellington (VV, 1, 2W)

Sweet potatoes, tomato concassé, wild mushrooms, coriander & turmeric potatoes, salt-based celeriac carpaccio

Desserts

Assiette of Desserts (2W, 4, 7)

Chocolate brownie, strawberry fruit tartlet, orange & raspberry panna cotta

Banoffee Tart (V, 2W, 4, 7)

Butterscotch coulis

Crunchy Pistachio & White Chocolate Mousse Cracklin

(V, 2W, 4, 7, 10P)

Tart au Citron (V, 2W, 4, 7)

Marinated strawberries, clotted cream

Raspberry Crème Brûlée (V, GF, 4, 7)

Sugar craft, marinated raspberry

Chocolate & Orange Cake (VV, 2W)

Blood orange sorbet, chocolate rocks

Ommaroo Cheese Selection (1, 2B, 2R, 2W,

10MC, 14)

Chutney, celery, grapes & biscuits

(V) Vegetarian | (VV) Vegan | (VV*) Vegan alternative available. Ask about our Vegan & Vegetarian menu. (GF) Gluten Free. (GF*) Gluten Free alternative available. Some seasonal variations apply.

Allergen information

1 Celery 2 Cereals containing gluten 2B Barley 2O Oat 2R Rye 2W Wheat 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk / Dairy
8 Molluscs 9 Mustard 10 Nuts 10A Almonds 10C Cashews 10H Hazelnuts 10MC May Contain Traces 10W Walnuts 11 Peanuts 12 Sesame seeds
13 Soya 14 Sulphites

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.