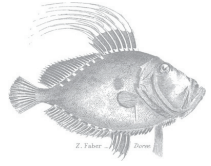


1 course £ 21  
2 courses £ 29  
3 courses £ 37

# SET MENU

## SATURDAY



**Soup of the Day (V)**  
Please ask about allergen info

**Moules à la Crème**  
Shallots, garlic, white wine, Jersey cream

**Jersey Tomato & Mozzarella Pearls (V)**  
Sunflower seeds, basil pesto

**Crispy Pork Katsu Curry**  
Steamed rice

**Fillet of Salmon (GF)**  
Jersey Royals, French beans, lemon Hollandaise

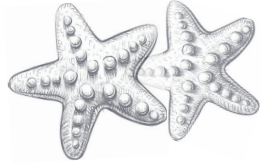
**Summer Poke Bowl (GF, V)**  
Rice noodles, kale slaw, edamame beans, teriyaki sweet potato, red beans, cucumber ribbons, ponzu dressing

**Sachertorte (V)**  
Chocolate rocks, Jersey vanilla ice cream

**Ommaroo Cheese Plate (V)**

**Jersey Ice Cream (V)**  
Please ask about allergen info for today's flavours

## SUNDAY



**Soup of the Day (V)**  
Please ask about allergen info

**Smoked Salmon Roulade**  
Prawns, cream cheese, lilliput capers

**Farmhouse Chicken & Pork Terrine**  
Spiced beetroot chutney, toasted sourdough

**Roast Sirloin of British Beef**  
Yorkshire pudding, roast potatoes, market vegetables, gravy

**Crispy Plaice Fillet**  
Sweet potato purée, kale, fennel & orange salad, smoky paprika mayo

**Walnut & Almond Nut Roast (V)**  
Roast potatoes, cauliflower cheese, market vegetables

**Strawberry & Mango Panacotta (GF)**  
Mango crisps

**Ommaroo Cheese Plate (V)**

**Jersey Ice Cream (V)**  
Please ask about allergen info for today's flavours

## MONDAY



**Soup of the Day (V)**  
Please ask about allergen info

**Butternut & Basil Arancini (V)**  
Pickled carrots, parmesan shavings, truffle oil

**Chinese Shredded Duck Salad**  
Sesame seeds, bean sprouts, Hoi Sin dressing

**Moroccan Beef Tagine**  
Toasted date couscous, flatbread

**Butterflied Jersey Mackerel (GF)**  
Garlic butter, summer salad, Jersey Royals

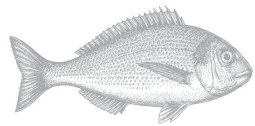
**Chestnut Mushroom & Spinach Crêpe (V)**  
Gruyère cheese, Béchamel sauce

**Bee Sting Cake (Bienenstich) (V)**  
Honey ice cream

**Ommaroo Cheese Plate (V)**

**Jersey Ice Cream (V)**  
Please ask about allergen info for today's flavours

## TUESDAY



**Soup of the Day (V)**  
Please ask about allergen info

**Ommaroo Fish Cake**  
Sautéed spinach, dill Beurre Blanc

**Goat's Cheese & Beetroot Carpaccio (GF, V)**  
Walnut & Balsamic glaze, rocket salad

**Slow Cooked Duck Confit (GF)**  
Farmhouse puy lentils, roasted garlic

**Filet of Seabream**  
Homemade gnocchi, romesco, sea asparagus

**Lentil & Vegetable Pie (V)**  
Chunky sautéed potatoes, steamed greens

**Blueberry Bavarois (GF)**  
Summer fruit compote

**Ommaroo Cheese Plate (V)**

**Jersey Ice Cream (V)**  
Please ask about allergen info for today's flavours

## WEDNESDAY



**Soup of the Day (V)**  
Please ask about allergen info

**Parma Ham, Melon & Fig Salad (GF)**  
Crumbled feta, hot honey sauce

**Sticky Soy & Ginger Chicken Kebabs**  
Crispy rice noodles, satay sauce

**Lamb Cobbler Pie**  
Slow cooked lamb & vegetables topped with a herby scone

**Jersey Skate Wing (GF)**  
Garlic & olive oil mash potato, caper butter sauce

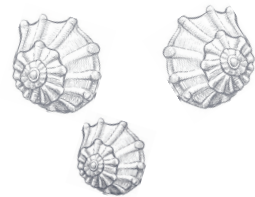
**Tagliatelle Arrabbiata (V)**  
Chilli, tomato sauce, garlic bread, parmesan

**Florida Key Lime Pie (V)**  
Raspberry sorbet

**Ommaroo Cheese Plate (V)**

**Jersey Ice Cream**  
Please ask about allergen info for today's flavours

## THURSDAY



**Soup of the Day (V)**  
Please ask about allergen info

**Thai Vegetable Spring Roll (VV)**  
Zucchini ribbon, chilli & lime dip

**Smoked Mackerel Pâté**  
Cucumber pickle, ciabatta sticks

**Roast Supreme of Chicken**  
Boulangère potatoes, parsnip purée, mushroom sauce

**Seabass Fillet**  
Chorizo & chickpea casserole, coriander salsa

**Halloumi & Salt Baked Celeriac Salad (GF, VV)**  
Roasted summer vegetables, rocket, balsamic dressing

**White Chocolate & Raspberry Éclair**

**Ommaroo Cheese Plate (V)**

**Jersey Ice Cream**  
Please ask about allergen info for today's flavours

## FRIDAY

Feast on a four-course carvery including hot & cold starters, carvery roast, indulgent desserts and cheeseboard for only £42p.p. Book your table now!

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. (GF) Gluten Free. (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.



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