



**POMME D'OR**  
HOTEL

— **BREAKFAST MENU** —

**CONTINENTAL - £9.50**

*Please select from the following:*

**Fresh tea or coffee**

**Chilled orange, grapefruit, pineapple, apple or tomato juice**

**Pastry basket**

*(croissant, apple turnover, Danish)*

**Brown or white toast, Jersey butter and preserves**

**Sliced fresh fruit**

**Natural yoghurt or fruit yoghurt**

**Breakfast fruits**

*(grapefruit, prunes, figs, apricots)*

**Selection of breakfast cereals, muesli or granola  
with Jersey milk or natural yogurt**

**Cheese and continental ham platter**

**FULL BREAKFAST - £17.50**

*Please select your Continental choices and add from the following:*

**English breakfast (GF available)**

Two eggs cooked to your likings, Cumberland sausages, bacon, grilled tomato, potato rosti, black pudding, mushrooms and baked beans

**Vegetarian breakfast (Vegan option available)**

Two eggs cooked to your likings, grilled halloumi cheese, vegetarian sausages, potato rosti, mushrooms, grilled tomato

**Avocado on toast**

Scrambled eggs and toasted sourdough bread

**Eggs Benedict (GF available)**

Two poached eggs and ham on toasted muffin,  
served with Hollandaise sauce

**Porridge (Vegan option available)**

With choice of honey, maple syrup, raisins, jam or sliced banana

(V) Vegetarian | (VE) Vegan | (GF) Gluten-free

All dishes are prepared in a kitchen where gluten, nuts, seeds and other allergens are present, therefore we cannot guarantee that dishes are 100% allergen free. Some dishes can be amended to accommodate vegans and those with dietary intolerances. Some fish dishes may contain small bones. If you are unsure or need specific advice regarding allergens please ask a member of our team who will be happy to help.



HARBOUR ROOM  
RESTAURANT  
AT THE POMME D'OR HOTEL

*À la carte*



V Vegetarian

VG Vegan

GF Gluten Free

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# Starters

<b>Soup of the Day</b>	<b>£7</b>
<b>Jersey Oysters x3 GF</b> <i>Mignonette</i>	<b>£7</b>
<b>Grilled Jersey Oysters x3</b> <i>Garlic butter and breadcrumbs</i>	<b>£8</b>
<b>Tomato Tartare VG</b> <i>Sourdough croutons, olive crumb</i>	<b>£7</b>
<b>Cured Salmon GF</b> <i>Cured salmon, cucumber salad, horseradish mousse, apple gel</i>	<b>£9</b>
<b>Beef &amp; Celeriac Lasagne GF</b> <i>Braised beef, celeriac, spinach, horseradish</i>	<b>£8</b>
<b>Superfood Salad VG GF</b> <i>Quinoa, avocado, pomegranate</i>	<b>£8</b>
<b>Charcuterie Board GF</b> <i>Olive mortadella, Danish salami, prosciutto crudo, olives, onion jam</i>	<b>£10</b>

# Mains

- Ribeye Steak GF** £26  
*Smoked Applewood Pomme Aligot and beef jus*  
- OR -  
*Homemade wedges, garlic and herb butter, mixed salad*
- Corn Fed Chicken GF** £22  
*Roast chicken breast, mushroom purée, confit shallots, chive pomme purée, velouté*
- Chickpea Schnitzel VG** £20  
*Crispy chickpea schnitzel, crushed potatoes, vegetables, mushroom jus*
- Butter Poached Cod GF** £22  
*Cauliflower and turmeric purée, mango gel*
- Slow Braised Beef GF** £22  
*Feather blade of beef, celeriac purée, wild mushrooms, red wine sauce*
- Char Siu Pork GF** £22  
*Charred spring onion, pak choy, fried rice*
- Salad GF VG available** £18  
*Mixed green leaves, carrot and courgette ribbons, sliced radish, mixed peppers and citrus vinaigrette with your choice of: oak smoked salmon | roast chicken breast | char sui pork | vegan feta style cheese*

# Sides

<b>Glazed Carrots</b>	<b>£5</b>
<b>Tender Stem Broccoli</b>	<b>£5</b>
<b>Potato Wedges</b>	<b>£5</b>
<b>Dauphinoise Potatoes</b>	<b>£5</b>
<b>Pomme Purée</b>	<b>£5</b>
<b>Mixed Green Salad</b>	<b>£5</b>

# Desserts

<b>Lemon Meringue Tart</b> V GF <i>Lime and ginger crumb, honeycomb</i>	£7
<b>Duo of Chocolate</b> GF <i>Salted caramel, Chantilly cream, pecan</i>	£8
<b>Apple Crumble</b> V <i>Madeleines, sorbet</i>	£7
<b>Morello Cherry Posset</b> VG GF <i>Coconut truffle, fresh fruit</i>	£9
<b>Sticky Toffee Pudding</b> V <i>Butterscotch, Jersey vanilla ice cream</i>	£6
<b>Pomme d'Or Trifle</b> <i>Jelly, sponge, Chantilly cream</i>	£7
<b>Cheeseboard</b> V <i>Selection of British and French cheeses, biscuits, grapes</i>	£11

## Soft Drinks

Pepsi	£2.50
Diet Pepsi	£2.50
Fever-Tree Lemonade	£2.75
Fever-Tree Tonic ( <i>Original, Slimline</i> )	£2.75
Fever-Tree Ginger Ale	£2.75
Fever-Tree Ginger Beer	£2.75
Fever-Tree Soda Water	£2.75
J20 Orange & Passionfruit	£3.00
Appletiser	£3.50
Red Bull	£3.80
Radnor Hills still water (750ml)	£3.95
Radnor Hills sparkling water (750ml)	£3.95
Radnor Hills still water (330ml)	£2.65
Radnor Hills sparkling water (330ml)	£2.65
Juice	£2.50

Orange | Grapefruit | Cranberry | Apple | Pineapple | Tomato

## Bottled Beer, Ale & Cider

Corona (4.5% alc) 330ml	£4.50
Peroni Lager (5% alc) 330ml <i>GF</i>	£4.50
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Cobra (4.5% alc) 330ml	£4.65
Liberation Ale (4% alc) 500ml	£5.40
Magners Original (4.5% alc) 500ml	£5.40
Rekorderling Strawberry & Lime <i>GF VG</i> (4% alc) 500ml	£5.35
Rekorderling Wild Berries (4% alc) 500ml	£5.35
Guinness (4.1% alc) 500ml	£4.40
San Miguel (0.0% alc) 330ml	£3.70
Rekorderling Strawberry & Lime (0.0% alc) 500ml	£5.35

## Draft Beer

Heineken	HALF: £2.70 PINT: £5.40
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## Aperitif

Campari (50ml)	£4.20
Martini Extra Dry/Rosso (50ml)	£4.20
Pernod (50ml)	£4.20
Aperol (50ml)	£4.20

## Sherry & Cognac

Harvey's Bristol Cream (50ml)	£4.00
Courvoisier (25ml)	£4.50

## Gin

Gordon's (25ml)	£4.00
Gordon's Pink (25ml)	£4.00
Bombay Sapphire (25ml)	£4.25
Tanqueray (25ml)	£4.35
Edinburgh Rhubarb & Ginger (25ml)	£4.40
La Mare Gin (25ml)	£4.35
Hendrick's (25ml)	£4.85
Monkey 47 (25ml)	£6.00

## Rum

Bacardi (25ml)	£4.00
Malibu (25ml)	£4.00
Captain Morgan Dark/Spiced (25ml)	£4.00

## Tequila

Jose Cuervo Gold (25ml)	£4.00
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## Vodka

Absolut Blue (25ml)	£4.00
Belvedere (25ml)	£5.50

## Liqueur

Southern Comfort (25ml)	£3.90
Archers (25ml)	£4.00
Amaretto Disaronno (25ml)	£3.90
Tia Maria (25ml)	£4.00
Drambuie (25ml)	£3.90
Limoncello (25ml)	£4.00
Bailey's Irish Cream	£3.90
Jagermeister (25ml)	£4.00
Kahlua (25ml)	£4.00

## Whisky

BLENDED SCOTCH	
Jameson (25ml)	£4.00
Famous Grouse (25ml)	£4.00
RYE	
Canadian Club (25ml)	£4.25
BOURBON	
Jack Daniel's Tennessee (25ml)	£4.25
SINGLE MALT	
Glenmorangie 10 years (25ml)	£4.50
Highland Park 12 years (25ml)	£4.40
Glenfiddich 12 years (25ml)	£4.80





# HARBOUR ROOM RESTAURANT

AT THE POMME D'OR HOTEL

## — SUNDAY LUNCH MENU —

£37.00 per person

### STARTERS

Salmon and dill rilette | Charcuterie platter | Mediterranean vegetable pasta salad with pesto | Prawns in Marie Rose sauce | Assorted quiche | Waldorf salad | Couscous salad | Celeriac remoulade | Potato salad | Tomato and red onion salad | Chicken liver parfait | Mixed lettuce | Tomato and basil soup

### FROM THE CARVERY

Roast sirloin of beef, Yorkshire pudding, red wine jus

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Glazed gammon with wholegrain mustard and honey

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Roast turkey with cranberry sauce

### MAIN SPECIALS

Baked salmon pave with champagne sauce

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Pork escalope with Pernod cream sauce

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Gnocchi with spinach, cherry tomatoes and wild mushrooms

Roast chicken drum sticks in red wine, bacon and pearl onions

### SIDES

Roast potatoes | Jersey Royals

Fine beans | courgette | mangetout | braised red cabbage

Cauliflower cheese

### DESSERTS

Pomme d'Or trifle | Orange & pomegranate pannacotta | Fresh fruit salad | Profiteroles | Sticky toffee pudding with toffee sauce | Black Butter Frangipane | Passionfruit Pavlova | Selection of cheeses with quince & crackers

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