



HARBOUR ROOM
RESTAURANT
AT THE POMME D'OR HOTEL

À la carte



V Vegetarian

VG Vegan

GF Gluten Free

Please Note

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.



Starters

Soup of the Day GF	£8
Jersey Oysters x4 GF <i>Mignonette</i>	£10
Cullen Skink Croquettes V <i>Leek and spinach veloute, lemon gel</i>	£10
Tomato Tartare VG GF <i>Sourdough croutons, olive crumbs</i>	£8
Beetroot Cured Salmon GF <i>Sour cream, cucumber gel</i>	£10
Poached Fig and Confit Plum Salad VG GF <i>Cranberry gel, cherry tomatoes</i>	£8
Superfood Salad VG GF <i>Quinoa, avocado, pomegranate</i>	£8
Charcuterie Board GF <i>Olive mortadella, Danish salami, prosciutto crudo, olives, onion jam</i>	£10

Mains

8oz Ribeye Steak GF (£7 supplement)	£28
<i>Homemade wedges, garlic and herb butter, mixed salad</i>	
Add peppercorn sauce, hollandaise sauce or béarnaise sauce	£2
Lamb Shawarma	£28
<i>Shawarma spiced rack of lamb, herb couscous, roasted vegetables mint yogurt, lamb jus</i>	
Tofu Steak VG	£22
<i>Smoked tofu steak, grilled vegetables, teriyaki sauce, crispy garlic</i>	
Chicken Supreme	£22
<i>Chicken breast, tenderstem broccoli, Himalayan spiced cappelletti, tamarind sauce</i>	
Tandoori Salmon GF	£27
<i>Tandoori marinated baked salmon, saffron rice, broccoli, kachumber, makhani sauce</i>	
Mushroom Ballotine VG GF	£22
<i>Courgette rolled potato and mushroom, spinach, chive velouté, balsamic pearls</i>	
Pork Saltimbocca	£23
<i>Prosciutto wrapped pork fillet, parmesan gnocchi, tomato and fennel sauce</i>	
Salad GF VG available	£15
<i>Mixed green leaves, carrot and courgette ribbons, sliced radish, mixed peppers and citrus vinaigrette with your choice of: oak smoked salmon roast chicken breast vegan feta style cheese</i>	

Sides

Glazed Carrots	£5
Tenderstem Broccoli	£5
Potato Wedges	£5
Jersey Royal Potatoes <i>(subject to availability)</i>	£5
Saffron Rice	£5
Mixed Green Salad	£5

Desserts

Strawberry Cheesecake <i>Fresh berries, honeycomb</i>	£8
Bourbon Poached Pears <i>VG GF</i> <i>Bourbon coulis, champagne sorbet</i>	£10
Tiramisu <i>V</i> <i>Lady finger biscuit, fresh berries</i>	£9
Wild Berry Eton Mess <i>GF</i> <i>Berries, raspberry coulis, meringue</i>	£8
Passionfruit Mousse Dome <i>Cocoa nib crumbs, mango coulis, passion fruit and Malibu centre</i>	£11
Pomme d'Or Trifle <i>V</i> <i>Jelly, sponge, Chantilly cream</i>	£8
Black Butter Belgian Chocolate Mousse <i>VG GF</i> <i>Fresh berries, honeycomb</i>	£9
Cheeseboard <i>V</i> <i>Selection of British and French cheeses, biscuits, grapes</i>	£12

