



À LA CARTE

*La
Petite Pomme*

STARTERS

Tomato And Saffron Soup (VE) (GF) <i>San Marzano Tomatoes, Saffron, Focaccia Slice, Homemade Herb Oil</i>	£8.00
Tempura Jersey Oysters <i>Three Batter Fried Jersey Sourced Fresh Oysters, Wasabi Mayo, Asian Salad</i>	£11.00
Crispy Braised Pork Belly <i>Red Cabbage, Gochujang Glaze</i>	£10.00
Goat Cheese Mille-Feuille (V) <i>Flaky Puff Pastry with Creamy Goat Cheese, Salt Baked Beetroot, Apple, Orange and Walnut Salad</i>	£10.00
Citrus Home Cured Salmon <i>Sour Cream, Cucumber Gel</i>	£10.00
Wild Mushroom Pâté (VE) <i>Creamy Wild Mushrooms, Truffle Oil, Chives, Garlic Confit</i>	£10.00

MAINS

10 ^{oz} Ribeye Steak (GF) <i>Homemade Wedges, Roasted Field Mushroom, Cherry Tomatoes, Mixed Peppercorn Sauce</i>	£30.00
Grilled Seabass Fillet <i>Green Lentil Ragout, Jersey Samphire, Citrus and Saffron Butter Sauce</i>	£25.00
Chilli and Yoghurt Chicken Tikka Breast (GF) <i>Saffron Rice, Tandoori Vegetables, Kachumber, Mint and Coriander Chutney</i>	£22.00
Miso and White Wine Braised Cabbage (VE) (GF) <i>Crispy Onion, Glazed Carrots, Potato Purée, Roasted Garlic Emulsion</i>	£18.00
Roasted Loin Of Lamb <i>Jersey Royal Bonbons with Goat Cheese and Chorizo, Pea Purée, Pepper Caponata, Charred Baby Corn, Lamb Jus</i>	£27.00
Leek and Spinach Alfredo Pasta (VE) <i>Creamy Jersey Leek and Spinach Sauce, Linguini, Confit Tomato, Garlic Bread</i>	£16.00

(VE) Vegan | (V) Vegetarian | (GF) Gluten-Free | (DF) Dairy-Free

A discretionary service charge of 10% will be added to your bill and all tips go directly to our staff. If you would prefer this to be removed from your bill, please don't hesitate to ask. Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist

SIDE DISHES

Glazed Baby Carrots (GF) (V)	£4.00
Tenderstem Broccoli (GF) (V)	£4.00
Homemade Potato Wedges (GF) (V)	£4.00
Jersey Royals (GF) (V)	£4.00
Creamy Potato Purée (GF) (V)	£4.00
House Mixed Salad (GF) (V)	£4.00

DESSERTS

Pomme d'Or Apple (VE) <i>Warm Caramelised Apple, Chocolate Crumble, Chilled Apple Foam, Cinnamon Tuile</i>	£8.00
White Chocolate and Orange Tian <i>White Chocolate Mousse, Orange Sponge, Chocolate Glaze, Orange Segments</i>	£8.00
Passionfruit and Pistachio Paris-Brest <i>Passion Fruit Gel, Vanilla Chantilly, Homemade Raspberry Sorbet</i>	£9.00
Chocolate Fondant (V) <i>Hot Chocolate Fondant, Feuilletine Crisp, Cold Raspberry Chocolate Sauce</i>	£11.00
Banana & Salted Caramel Delice (VE) <i>Crisp Vanilla Base, Salted Caramel and Banana Filling, Caramelised Banana</i>	£8.00
Cheeseboard <i>Selection of British and French Cheeses, Served with Biscuits, Grapes and Jersey Black Butter</i>	£13.00

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POMME D'OR
HOTEL