



À LA CARTE



POMME D'OR
HOTEL

STARTERS

Soup of the Day (VG) (GF*)

Homemade Focaccia Slice

Fresh Burrata Salad (GF)

Heritage Tomato, Basil, Capers, Balsamic Glaze

Rock Oyster Royal (GF)

Three Chilled Oysters, Bloody Mary Mignonette Dressing, Celery

Golden Fried Prawns

House Salad, Truffle Aglio e Olio Dip

Crispy Braised Pork Belly

Asian Slaw, Gochujang Glaze

MAINS

10oz Ribeye Steak (GF)

Sweet Potato Fries, House Salad, Confit Cherry Tomatoes, Peppercorn Jus

Oven-Baked Cod (GF)

Ratatouille, Samphire, Creamy Garlic Butter Sauce

Grilled Chicken Supreme (GF)

*Sweet Potato Mash, Tenderstem Broccoli, Purple Cabbage,
Wild Mushroom Mustard Sauce*

Harissa-Marinated Cauliflower Steak (VG) (GF)

*Saffron and Coconut Risotto, King Oyster Mushroom, Garlic Sautéed Bok Choy
Thai Spiced Curry, Chimichurri Sauce*

Grilled Lamb Chops

Bell Pepper and Herb Couscous, New Potatoes, Garlic and Rosemary Jus

(VG) Vegan | **(V)** Vegetarian | **(GF)** Gluten-Free | **(GF*)** Gluten-Free Available

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 Carrots (V) (GF)	£5.00
Tenderstem Broccoli (V) (GF)	£5.00
Fries (V) (GF)	£5.00
New Potatoes (V) (GF)	£5.00
Sweet Potato Mash (V) (GF)	£5.00
Mixed House Salad (V) (GF)	£5.00

DESSERTS

Limoncello Sponge Cake (V)

Cream Cheese Frosting, Fresh Berries, Crunchy Tuile

San Sebastian Cheesecake (V)

Creamy Baked Cheesecake, Fresh Berry Compote, Toasted Meringue Shards, Rich Chocolate Sauce

Banana Split (VG) (GF)

Caramelised Banana, Toffee Mousse, Banana Sponge Crisp, Fresh Berries

Trio of Scoops with Wild Berry Coulis (V) (GF)

Choice of Jersey Dairy Ice Cream and Sorbet

Cheeseboard

Smoked Applewood Cheddar, Danish Blue, Brie, Quince Gel, Jersey Black Butter, Grapes, Cheese Crackers

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