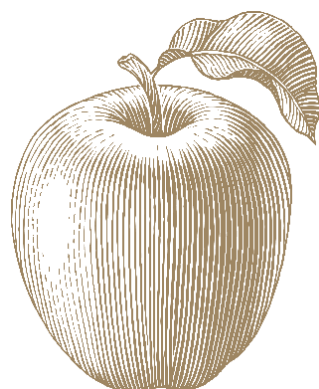




À LA CARTE



POMME D'OR
HOTEL

STARTERS

Soup of the Day (VG) (GF*) <i>Homemade Focaccia Slice</i>	£7.00
Fresh Burrata Salad (GF) <i>Heritage Tomato, Basil, Capers, Balsamic Glaze</i>	£10.00
Rock Oyster Royal (GF) <i>Three Chilled Oysters, Bloody Mary Mignonette Dressing, Celery</i>	£10.00
Golden Fried Prawns <i>House Salad, Truffle Aglio e Olio Dip</i>	£10.00
Crispy Braised Pork Belly <i>Asian Slaw, Gochujang Glaze</i>	£10.75

MAINS

10oz Ribeye Steak (GF) <i>Sweet Potato Fries, House Salad, Confit Cherry Tomatoes, Peppercorn Jus</i>	£28.00
Oven-Baked Cod (GF) <i>Ratatouille, Samphire, New Potatoes, Tenderstem Broccoli, Glazed Carrots, Creamy Garlic Butter Sauce</i>	£28.50
Grilled Chicken Supreme (GF) <i>Sweet Potato Mash, Tenderstem Broccoli, Purple Cabbage, Wild Mushroom Mustard Sauce</i>	£23.75
Harissa-Marinated Cauliflower Steak (VG) (GF) <i>Saffron and Coconut Risotto, King Oyster Mushroom, Garlic Sautéed Bok Choy, Chimichurri Sauce</i>	£19.00
Grilled Lamb Chops <i>Bell Pepper and Herb Couscous, New Potatoes, Tenderstem Broccoli, Glazed Carrots, Garlic and Rosemary Jus</i>	£28.00

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

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) <i>Cream Cheese Frosting, Fresh Berries, Crunchy Tuile</i>	£7.00
San Sebastian Cheesecake (V) (GF) <i>Creamy Baked Cheesecake, Fresh Berry Compote, Toasted Meringue Shards, Rich Chocolate Sauce</i>	£12.00
Banana Split (VG) (GF) <i>Caramelised Banana, Toffee Mousse, Banana Sponge Crisp, Fresh Berries</i>	£9.50
Trio of Scoops with Wild Berry Coulis (V) (GF) <i>Choice of Jersey Dairy Ice Cream and Sorbet</i>	£7.00
Cheeseboard <i>Smoked Applewood Cheddar, Danish Blue, Brie, Quince Gel, Jersey Black Butter, Grapes, Cheese Crackers</i>	£13.00

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