

Warm Goat's Cheese Tartlet (V)

Puff pastry, caramelised onions, beetroot & walnut salad, balsamic glaze

Tempura of Grouville Bay Oysters

Pickled vegetables, wasabi mayonnaise

Happy Hens Scotch Egg

Homemade piccalilli, Jersey apple gel

Jersey Gin & Tonic Cured Salmon

Potato salad, watercress dressing

Chicken Liver Pâté

Pickles, salad, toasted sourdough

Jersey Beef Steak Haché au Poivre

Koffman fries, dressed salad

Fillet of Seabass

Jersey crab risotto, spinach, butternut squash

Chargrilled Pork Loin Chop

Bubble & squeak, Jersey honey roasted carrots, apple sauce, crackling

Caponata Tagliatelle (V)

Tomatoes, peppers, black olives, aubergine, garlic bread, lemon rocket salad

Power Bowl (VV)

Quinoa, rocket salad, avocado, cherry tomatoes, pickled cucumber, smoked almonds, sweet & sour dressing

Jersey Cream Lemon Posset (V)

Limoncello, apple crisps, Amaretto biscuits

Jersey Black Butter & Honey Cheesecake (V)

Strawberry compote

Chocolate & Almond Financier

Honey crunch ice cream, chocolate rocks

Jersey Ice Cream (V)

Please ask about daily selection & allergens

Cheese & Biscuits (V)

Black waxed Cheddar, Brie, English Stilton, chutney, grapes, celery, biscuits

1 October to 30 November 2026
Tennerfest™

2 COURSES: £27.50

3 COURSES: £32.50

Mon-Sat Lunch: 12:30 - 14:30

Not available for Sunday lunch

Mon-Sun Dinner: 18:30 - 20:30

Our Jersey specialities are
highlighted in pink.

À la carte menu also available.

Enjoy a staycation for £85 p.p.p.n based on two people sharing a classic double room including:

Two-course menu

Full English breakfast

Free onsite parking available

Other room types available to book online.

Sole occupancy supplement £25 per night.

Book direct on: reservations@ommaroohotel.com

(V) Vegetarian. (VV) Vegan

Some seasonal variations apply.

If you have any dietary requirements or food allergies / intolerance please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products. Please note that we may choose to refuse to serve guests who have severe food allergies for their safety and health. Some dishes may contain small bone and / or shell fragments.

We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.