NIBBLES

- Green Olives £2.95
- Marinated Mixed Olives £2.95
- Freshly Baked Mixed Bread ,Olive Oil & Balsamic Or Butter £3.95
- Housemade Pickles Vegetables £2.50
- Buffalo Mozzarella balls £3.50
- Pickled Anchovies £2.95

STARTER

- *Les Ormes Antipasti Selection of Italian Cured Meats Buffalo Mozzarella, Large Green Olives, Seasonal vegetables, Focaccia & Grissini* Minimum Of Two £10.95
- *Grilled Sourdough, Smashed Peas, Mint, Chilli, Goats Curd & Black Olives* £6.95
- *Atlantic Prawn Salad Of Seasonal Mixed Salad, Tomato Mayonnaise, Grilled Sticky Lemon & Sourdough* £7.95
- *Buffalo Mozzarella, Three Oak Farm Tomatoes, Caper,Basil, Wild Rocket, Shaved Parmesan & Balsamic* £6.95
- *Char Grilled Chorizo Purple Sprouting Broccoli, Red Cabbage, Pine Nuts & Roast Baby Onions* £6.95
- *House Made Tuscan Pate Made With Chicken & Duck liver Pickled Cucumber, Shallots, Mustard Seeds & Olive Oil Crackers* £6.50
- *Les Omers House made Soup Of The Day :* £6.00

Please See Our Black Boards For Our Daily Specials

- ***Pizza of The Day***
- ***Pasta Of The Day***
- ***Fish Of The Day***
- ***Chef Special Of The Day***
- ***Superfood Salad Of The Day***

MAIN COURSES

- Half Of A Chicken Cooked Under A Brick, Dressed Puy Lentils, Grilled Asparagus,Watercress & Roasted Lemon Creme Fraîche £13.95
- 300g Char Grilled Air Dried Sirloin Steak Wild Rocket, Shaved Parmesan, Balsamic & Fries & Pink Pepper Sauce £23.95
- House Made Les Ormes 8oz Jersey Beef Burger Brioche Bun, Baby Gem,Beef Tomato, Red Slaw, Sunblush Ketchup & Fries £11.95
- Grilled Salmon Quinoa, Orange, Fennel, Courgette, Pickle Red Onion, Mint, Flat Leaf Parsley £13.95
- Crispy Confit Pork Belly & Clams, Peas, Asparagus, Potatoes Artichoke, Courgettes & Tomato, Red Pepper Salsa £14.95
- Les Ormes Fish & Chip: Cod fillet Coated In A Beer Batter Tartar Sauce & Fries £12.95
- Red Thai Curry Noodles of Coconut, Carrot, Bean Sprouts, Mange Tout, Chilli,Coriander & Spring Onion £10.50
  Chicken Breast £12 Atlantic Prawns £12.50 Jersey Crab £13
- Our House Made Smoked BBQ Ribs, Red Slaw, Barbecue Pit Bean & Char Grilled Sweetcorn Half Rack £15 Full Rack £17

MAIN COURSE SALADS

- Classic Caesar Salad of Romaine Lettuces Hen Egg, Anchovies,Croutons, Shaved Pecorino
  Vegetarian £10 Chicken Breast £14 Fillet Of Salmon £14
- Artichoke & Prosciutto Salad Of Three Oak Farm Tomato, Sundried Tomato, Black Olives, Wild Rocket £14
- Superfood Salad Of Beetroots,Orange,Lentil, Raisins, Walnuts, Baby Spinach & Whole Grain Mustard Honey Sauce
  Vegetarian £10 Crispy Pork Belly £ 13 Confit Duck Leg £14

PIZZA & PASTA & RISOTTO

- Margherita : Tomato Sauce & Mozzarella £8.95
- Peperoni : Tomato Sauce, Mozzarella & Peperoni £11.95
- Napolitana: Tomato Sauce, Anchovies, Black Olives & Capers £10.95
- Vegetariana: Tomato Sauce, Mozzarella, Grilled Aubergine, Courgettes, Asparagus, Cherry Tomato, Pine Nuts, Basil & Balsamic £12.50
- Rigatoni Bolognese: Our 12hr Slow Cooked Bolognese, thyme, Garlic & Pecorino £11.50
- Jersey Crab linguine: Cherry Tomatoes, Chilli, Flat Leaf Parsley,Lemon,Spring Onion & Bottarga £12.95
- Fusilli all'Arrabbiata: Spicy Tomato, Pepper Sauce & Ricotta Salata £8.95
- Reginette Primavera :Peas Broad Beans, Courgettes, Asparagus, Mint, Garlic, Lemon, Truffle Oil & Pecorino £9.95
- Wild Mushroom Risotto, Parsley, Lemon Zest, Garlic, White Wine, Pecorino & Truffle Oil £12.50

SIDE'S

- Wild Rocket, Parmesan, Balsamic £4.95
- House Mixed Leaf Salad £3.95
- Mixed Green Salad £4.50
- Mixed Seasonal Green Vegetables £3.95
- Potatoes Of The Day £3.50
- Fries £3.50

Dessert

Early Pink Rhubaba Brûlée

Summer Fruit Pudding & Vanilla Creme Fraiche

Lemon, Lime, Chocolate Cheesecake
Rasberry

A Classic Italian Tiramisu
Orange marmalade & Coffee Ice Cream

Dark Chocolate Panna Cotta
Hazelnut & Cherries

Almond Fig, Thyme Cake
Blackberry Sorbet

A selection of British & Italian Cheese
Sundried Tomato chutney
Crackers & Bread

A Section Of Our Ice Creams & Sorbets
£2 per Scoop
£5 3 Scoops

Sample Menu

Breakfast Menu

Full English Breakfast
Sausage, Bacon, Black Pudding, Hash brown, Tomato, Mushroom,Hens Eggs
Toasted & Coffee

Smoked Salmon, Tomato, Scramble Eggs

Grilled Sourdough Avocado & Poached Eggs

Grilled Sourdough Roasted Field Mushroom & Plum Tomato

Pancakes, Crispy Bacon & Fruit Compote

Breakfast Bagels
Bacon, Sausage & Omelette

Freshly Baked Croissant
Slice Ham & Cheese

Freshly Baked Croissant
Marmalade & Jam

Les Ormes Granola
Natural Yogurt & Honey

Sample Menu

Set Menu
3 Course Menu
£23.50 per head

Starter

Les Ormes Antipasti To Share of Italian Cured Meats Buffalo Mozzarella, Large Green Olives, Seasonal vegetables, Focaccia & Grissini

Mains

Pan Fried Fillet Of Sea Bream
Dressed Lentil, Grilled Asparagu, Crispy Parma Ham
& Black Olive Dressing

Slow Roast Pork Loin Stuffed With Loads Of Herbs
Chickpea, Chorizo, Tomato, Curly Kale
& Herb Green Sauce

Cannelloni Stuffed With Ricotta, Wild Mushroom, Spinach & Porcini
Sauce & Shaved Pecorino

Dessert

Dark Chocolate Mousse
Coffee Ice Cream

Elderflower Panna Cotta
Limoncello Jelly
Blackberry & Nut crumble

A Classic Italian Tiramisu
Orange marmalade & Crushed Amaretto

Sample Menu

Set Menu

3 Course Menu
£25.00 per head

Starter

House Made Cured Salmon Shaved Fennel, Apple, Broad Beans, Avocado & Rye Cracker

Beef Carpaccio
Chicory, Wild Rocket, Shaved Parmesan
Balsamic & Truffle Oil

Charentais Melon
Pomegranate, Mint, chilli, Ricotta Salata
Balsamic & Pea Shoots

Mains

12 Hour Slowly Braised Short Rib
Dressed Purple Beetroot, Curly Kale
Horseradish Creme Fraiche

Pan Fillet Of SeaBass
With Pea, Asparagus, Courgettes, Artichoke,
Shallots,Mint, Lemon Zest, Jersey Royals
Sundried Tomato Pesto

Handmade Potato Gnocchi, Roasted Wild Mushroom, Spinach,
Lemon Zest, Garlic, Pecorino & Truffle Oil

Dessert

Lemon Curd Cheesecake, Mascarpone & Raspberry

Dark Chocolate Mousse, Poached Red Wine Pear
Vanilla Ice Cream

Elderflower Panna Cotta
Limoncello Jelly
Blackberry & Nut crumble

Sample Menu

Canapé Menu

Small Bite

Devil Egg & Anchovy

Air Dried Beef, Rocket, Chicory, Shaved Parmesan
Crushed Walnuts & Balsamic

Buffalo Mozzarella, Three Oak Farm Tomatoes, Caper,Basil, Wild Rocket, Shaved Parmesan & Balsamic

Salmon Mousse
Shaved Fennel, Cucumber,, Dill & Black Olive

Breaded Wild Mushroom ,Parmesan, Flat Leaf, Rice Balls

Conference Pear, Celery, Blue Cheese, Walnut Salad

12 hour Slowly Braised Short Rib
Barley Risotto, Curly Kale
Horseradish

Char Grilled Chorizo, Purple Sprouting Broccoli, Red Cabbage & Pine Nuts

Grilled Asparagus & Parma Ham

Fennel Salami, Cream Cheese & Pickle cucumber

Smoked Mackerel, Beetroots, Red Onion
Wild Rocket & Balsamic

Bruschette

Smashed ,Peas,Lemon, Mint & Pecorino
Dressed Smashed Borlotti Beans & Loadsa Herbs
Dressed Hand Picked Jersey Crab
Aubergine, Tomato, Raisin & Pine Nuts
Buffalo Mozzarella, Tomato & Basil

Sample Menu

Kids Buffet Menu
£9 per head

Choice Of Section Of 3 Dishes From The Option Below
All Served With Batten Vegetables
Tortilla Chips & Dips
Fries Or Potato Wedges

Choice Of Jugs Of Fruit Juices

Apple Juice
Orange Juice
Cranberry Juice

Pizza Margherita

Housemade 4oz Burger

Cottage Pie

Fish Pie

Freshly Made Fusilli, Beef Bolognese

Chicken Breast Lollipops

Breaded Spring Vegetable Rice Balls

Les Ormes Beef Lasagne

Cannelloni Of Ricotta Spinach & Tomato Sauce
Mini Hot Dogs

Dessert

Vanilla Ice Cream

Fruit kebabs & berry Sauce

Gluten Free Brownies

Fruits Forest Jelly

Sample Menu

KIDS MENU £7 EACH

- House Made Les Ormes 4oz Jersey Beef Burger Brioche Bun, Salad & Fries
- Chicken breast lollipop, Sour Cream Dip & Batten Vegetables
- Spaghetti Bolognese & Garlic Flat Bread
- Margherita Pizza & Seasonal Vegetables
- Risotto Primavera Peas Broad Beans, Courgettes, Asparagus, Mint & Parmesan

KIds Dessert

Gluten Free hazelnut Chocolate Brownie & Babychino

Fruit Sundae
3 Favourer Ice Cream, Crushed Meringue, fruit compote
Whipped Cream

Nutella Pizza & Vanilla Ice Cream

Sample Menu

Sandwiches

- Char Grilled Minute Steak, Portobello Mushroom & Stilton
- Char-Grilled Chicken Breast & Crispy Smoked Bacon, Baby Gem, Tomato & Mayonnaise
- Char-Grilled Seasonal Vegetables & Basil Pesto
- Avocado, Prawn,Tomato, Shallot, Pepper & Olive Oil
- Dressed Hand Picked Jersey Crab
- Buffalo Mozzarella ,Tomato & Parma Ham
- Salt Beef, Dill Pickles
- Smoked Salmon

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