NIBBLES

Green olives GF DF V	£2.95
Marinated mixed olives GF DF V	£2.95
Freshly baked mixed bread, olive oil & balsamic v	£2.95
Housemade pickled vegetables GF DF V	£2.50
Buffalo Mozzarella balls GF V	£3.50
Pickled anchovies GF DF	£2.95

STARTERS

LES ORMES ANTIPASTI	
Selection of Italian cured meats Buffalo Mozzarella, large green olives, seasonal vegetables, focaccia & grissini minimum of two	£10.95
BRUSCHETTA v Smashed peas, mint, chilli, goats curd & black olives	£6.95
ATLANTIC PRAWN SALAD with tomato mayonnaise, grilled sticky lemon & sourdough	£7.95
CAPRESE SALAD V GF Buffalo Mozzarella, tomatoes, capers, basil, rocket, shaved parmesan & balsamic	£6.95
CHARGRILLED CHORIZO Purple sprouting broccoli, red cabbage & pine nuts	£6.50
BREADED SALT PEPPER SQUID DF Oriental salad, fresh chilli, lemon & lime mayonnaise	£7.50
CHICKEN & DUCK LIVER PATE with pickled cucumber, shallots, mustard seeds & crackers	£6.95
SOUP OF THE DAY	£5.50

SIDES

Wild Rocket, Parmesan & Balsamic	£2.95
House Mixed Leaf Salad GF DF V	£2.95
Mixed Green Salad GF DF V	£3.50
Mixed Seasonal Green Vegetables GF V	£3.50
Potatoes Of Day GF V	£2.95
Fries v	£2.95

MAINS

HALF CHARGRILLED CHICKEN GF with Puy lentils, asparagus & roasted lemon crème fraîche	
100Z CHARGRILLED 28 DAY HUNG IRISH SIRLOIN STEAK	
with wild rocket, parmesan, balsamic salad, fries & pink pepper sauce	£19.95
LES ORMES 8OZ BEEF BURGER DF with baby gem lettuce, beef tomato,	
red slaw, sun blush ketchup & fries	£11.95
FILLET OF SALMON GF Served with roast seasonal vegetables & basil pesto	£12.95
PORK BELLY & CLAMS VEGETABLE STEW GF	
Peas, asparagus, artichoke, courgettes, potatoes & tomato with a red pepper salsa	£14.95
FISH & CHIPS	
Beer battered cod fillet with smashed peas, tartar sauce & fries	£12.95
THAI GREEN CURRY	
Cooked with coconut, carrot, bean sprouts, mangetout,	
chilli, coriander, spring onion, rice & naan bread Vegetable	£10
© chicken breast	£13
m Atlantic prawns	£14
OUR HOUSE MADE SMOKED BBQ RIBS GF	
Red slaw, barbecue pit beans, chargrilled sweetcorn & pota	to wedges
Half Rack	£14
Full Rack	£17

MAIN COURSE SALADS

CLASSIC CAESAR SALAD

Romaine lettuce, egg, anchovies, croutons & shaved Pecorino	
Plain	£10
	£13
	£14
ARTICHOKE & PROSCIUTTO SALAD GF DF	
Heritage tomato, sundried tomato, black olives,	
rocket & light lemon mustard dressing	£14
SUPERFOOD SALAD GF DF	
Beetroots, orange, lentils, raisins, walnuts, baby spinach	
& wholegrain mustard honey dressing	(M
Plain	£10
	£13

BRASSERIE

Please notify us at the time of ordering if you have any specific dietary requirements or allergies.

V Vegetarian GF Gluten free DF Dairy free

Please be aware
Les Ormes is now a
cashless business







ITALIAN MAINS

GF Gluten-free pasta & pizza available on request -

please ask when ordering.	
MARGHERITA PIZZA V Tomato sauce & Mozzarella	£8.95
NAPOLITANA PIZZA Tomato sauce, anchovies, black olives & capers	£10.95
PEPPERONI PIZZA Tomato sauce, Mozzarella & pepperoni	£11.95
VEGETARIANA PIZZA v Tomato sauce, Mozzarella, grilled aubergine, courgettes, asparagus, cherry tomato, pine nuts, basil & balsamic	£12.50
RIGATONI BOLOGNESE Our 12-hr 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 V Spicy tomato, pepper sauce & ricotta salata	£8.95
REGINETTE PRIMAVERA PASTA V Peas, broad beans, courgettes, asparagus, mint, garlic, lemon, truffle oil & Pecorino	£9.95
WILD MUSHROOM RISOTTO V Cooked with Arborio rice, parsley, lemon zest, garlic, white wine, Pecorino & truffle oil	£12.50
SEAFOOD RISOTTO Cooked with local fish, Jersey crab, clams, bisque finished with bottarga & Tuscan olive oil	£14.50



DRINKS

We've listed our most popular wines & beers. A full wine & drinks menu is available on request.

WHITE WINE BY THE GLASS 175ml/250ml

Sauvignon Blanc - Chile	£4.25/£5.50
Chenin Blanc - South Africa	£4.25/£5.50
Pinot Grigio - Italy	£4.25/£5.95
RED WINE BY THE GLASS 175ml/250ml	
Shiraz - Australian	£4.25/£5.95
Malbec - Argentina	£4.75/£6.50
Pinot Noir - South of France	£4.75/£6.65
ROSÉ WINE BY THE GLASS 175ml/250ml	
Zinfandel Rosé	£4.25/£5.50
Pinot Grigio Rosé	£4.25/£5.95
BEERS	
Peroni (330ml)	£3.95
Corona (330ml)	£3.95
Liberation Herm Gold (500ml)	£4.40
Bulmers or Rekordelig Cider (500ml)	£4.50

DESSERTS

LEMON & LIME CHEESECAKE with raspberry Mascarpone	£5.50
A CLASSIC ITALIAN TIRAMISU	
Orange marmalade & coffee ice cream	£5.50
PANNA COTTA OF THE DAY	£5.50
CHOCOLATE BROWNIE SUNDAE	£5.50
ICE CREAMS & SORBETS £1.50 pe	r scoop
CHEESE BOARD	
a selection of Italian & English cheese, chutney & crackers	£8.50
AFFOGATO	
Italian coffee based dessert with crushed amaretto biscuits,	
shot of expresso & vanilla ice cream	£5.50
add a shot of amaretto @ £3.50	

LITTLE ONES ALL £7 EACH, INCLUDING A DESSERT

HOUSE MADE LES ORMES 40Z BEEF BURGER brioche bun, salad & fries

BREADED CHICKEN BREAST LOLLIPOP sour cream dip, batten vegetables & corn on the cob

MINI COD & CHIPS with garden peas

SPAGHETTI BOLOGNESE & garlic flat bread

MARGHERITA PIZZA V & seasonal vegetables

RISOTTO PRIMAVERA V

peas, broad beans, courgettes, asparagus, mint & Pecorino

DESSERTS FOR LITTLE ONES:

GLUTEN-FREE HAZELNUT CHOCOLATE BROWNIE & BABYCHINO GF

FRUIT SUNDAE GF

with ice cream, crushed meringue, fruit compote & whipped cream

3 FLAVOURS OF ICE CREAM GF
Please ask what flavours we have available

NUTELLA PIZZA with vanilla ice cream



