

starters

GARLIC FLAT BREAD v

Mozzarella cheese - £1

£3.75

GREEN OLIVES v £2.95

FRESHLY BAKED BREAD v £2.75

ATLANTIC PRAWN SALAD v £7.95
with tomato mayonnaise, grilled sticky lemon & sourdough

TOASTED RYE v £7.95
with goats cheese, beetroot, black olives & balsamic vinegar

PORK TERRINE £7.95
with pickled cucumber, shallots, mustard seeds & crackers

SALT & PEPPER SQUID £7.95
& lime mayonnaise

LES ORMES HOUSE-MADE SOUP OF THE DAY £5.50
& ciabatta

sides

WILD ROCKET SIDE SALAD v £3.95

MIXED SEASONAL GREEN VEGETABLES v £3.50

FRIES v £2.95

ONION RINGS v £2.95

TRUFFLE & PARMESAN FRIES v £3.95

mains

FISH & CHIPS

Beer battered cod fillet with smashed peas, tartar sauce & fries

Jersey's best!

£12.95

10oz CHARGRILLED 28-DAY HUNG IRISH SIRLOIN STEAK

with wild rocket, parmesan, balsamic salad, fries & pink pepper sauce

Quality sourced beef

£21.95

VEGAN BURGER OF BEETROOT, RED PEPPER & QUINOA v £11.95
with baby gem lettuce, beef tomato, red slaw, sun-blushed ketchup & fries

LES ORMES 8oz BEEF BURGER £11.95
with baby gem lettuce, beef tomato, red slaw, sun-blushed ketchup & fries

Mozzarella cheese - £1

Bacon - £1

PAN FRIED FILLET OF SEABASS £15.95
with seasonally roasted vegetables, potatoes, roast garlic & cream sauce

RED THAI CURRY v £10
Coconut, carrot, bean sprout, mange tout, chilli, coriander & spring onion, served with rice & crackers

Tiger prawns - £5

Chicken breast - £3

OUR HOUSE-MADE SMOKED BBQ RIBS £14
Red slaw, barbecue pit beans, chargrilled sweetcorn & potato wedges

Half rack £14
Full rack £17

CONFIT DUCK LEG £14.95
with dressed Puy lentils, curly kale & ginger onion marmalade

VEGETABLE SOYA RAGU v £13.95
Vegan soya mince in a rich tomato sauce with aubergine, courgette, onion, green, yellow & red pepper

CLASSIC CAESAR SALAD v £10
Romaine lettuce, egg, anchovies, croutons & shaved Pecorino

Tiger prawns - £5

Chicken breast - £3

stonebaked pizzas

All of our pizzas are fresh and made in house

Gluten-free pizza and vegan cheese available on request - please ask when ordering

MARGHERITA v £9.50
Tomato sauce & Mozzarella

NEAPOLITAN £11.95
Tomato sauce, Mozzarella, anchovies, black olives & capers

PEPPERONI £11.95
Tomato sauce, Mozzarella & pepperoni

VEGETARIANA v £12.95
Tomato sauce, Mozzarella, grilled aubergine, courgette, asparagus, cherry tomato, pine nuts, basil & balsamic

CAPRICCIOSA £12.95
Tomato sauce, Mozzarella, artichoke, ham, mushroom & black olives

homemade pasta

All of our pasta is fresh and made in house

Gluten-free pasta available on request - please ask when ordering

RIGATONI BOLOGNESE £11.50
Our 12-hour slow cooked bolognese, thyme, garlic & Pecorino

SPAGHETTI VONGOLE £13.95
Clams, garlic, white wine, lemon, parsley & bottarga

RAVIOLI v £11.95
Spinach & ricotta with tomato, basil sauce & Parmesan

FUSILLI ALL'ARRABBIATA v £10.95
Spicy tomato, pepper sauce & Pecorino

risotto

RISOTTO OF VEGETABLE RAGU v £13.95
Quorn mince, courgette, aubergine & red pepper

RISOTTO OF COD £13.95
Chorizo, clams, chives, lemon zest, garlic, chilli & tomato

little ones

all £7.95 each, including a dessert

HOUSE-MADE LES ORMES 4OZ BEEF BURGER
Brioche bun, salad & fries

SOUTHERN FRIED CHICKEN
Potato wedges, corn on the cob & BBQ sauce

SPAGHETTI BOLOGNESE
& garlic flat bread

MARGHERITA PIZZA v
& seasonal vegetables

FISH & CHIPS
Breaded plaice goujons, peas & chips

FUSILLI v
Tomato sauce & garlic flat bread

desserts

GLUTEN-FREE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

VANILLA ICE CREAM TUB

NUTELLA PANCAKE & CHOCOLATE ICE CREAM



v Vegetarian



ciabatta rolls

(lunch only)

CHARGRILLED MINUTE STEAK

Onion marmalade

£9.95

CHICKEN BREAST CRISPY SMOKED BACON

Baby gem lettuce, tomato & mayonnaise

£8.95

ATLANTIC PRAWN

Cos lettuce, tomato & Marie Rose sauce

£8.95

AVOCADO & SMOKED SALMON

Cream cheese & rocket

£8.95

MOZZARELLA, TOMATO & BASIL

Rocket & pesto

£7.95

BLT (BACON, LETTUCE & TOMATO)

Smoked back bacon, baby gem lettuce, beef tomato & mayo

£7.50

All served with fries and slaw

Gluten-free on request



Les Ormes



sunday lunch

(sample)

BEETROOT GOAT CHEESE SALAD

with orange, wild rocket & balsamic

POACHED SALMON, MONKFISH TERRINE

with pickle salad & cracker

RYE BRUSCHETTA OF BUFFALO MOZZARELLA

with chorizo, red pepper & green olive

LES ORMES HOMEMADE SOUP OF THE DAY

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ROAST IRISH BEEF WITH HORSERADISH CRÈME FRAÎCHE

with Yorkshire pudding, roast potatoes and seasonal vegetables

ROASTED BREAST OF CHICKEN & CRANBERRY SAUCE

With Yorkshire pudding, roast potatoes and seasonal vegetables

VEGETABLE NUT ROAST & BASIL PESTO

With Yorkshire pudding, roast potatoes and seasonal vegetables

PAN FRIED FILLET OF SALMON

with dressed Puy lentil, baby chard & salsa rosso crudo

RIGATONI WITH VEGETABLE RAGU

finished with Parmesan & truffle oil

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PANNA COTTA OF THE DAY

with fruit compote & crushed Amaretti biscuit

LEMON MERINGUE

with raspberry sorbet & coulis

CHOCOLATE FONDANT

cream & blueberry compote

TIRAMISU

coffee ice cream & marmalade

