



BB'S Wings £8

TGI Pommier (Candied Walnuts and Sriracha) (GF, DF)

Chinese Salt & Pepper Wings (GF, DF)

Sticky Sesame Wings (DF)

Louisiana Hot Wings (GF, DF)

Banging Lemon & Garlic Wings (GF, DF)

Smokey BBQ Wings (GF)

Plain Jane Wings

BB'S Speciality Burgers £17

Served with Skin on Fries, Dressed Salad
(GF Bread available)

BB's Original Cheeseburger

Hot or Not Chicken Burger (Louisiana Hot or Plain)

Le Pomme Pork (BBQ Pulled Pork, Compressed Apple)

The Black & Blue Beef Burger
(Black Pudding, Blue Cheese & Fried Onion)

Asian Style Fish Burger
Surf & Turf (Beef Burger with Garlic King Prawns)

Homemade Sriracha Bean Burger (V)

The Forest Mountain Burger
(Moving Mountain Burger with Wild Mushrooms) (V)
Upgrade Fries to Aspen Fries **£3** Bacon and Cheese **£3**

BB'S Sides

Coleslaw £4 **Onion Rings £4** **Fries £4**

Side Salad £4 **Frickles £4** **Macaroni Cheese £5**

Aspen Fries £5 **Bacon and Cheese Fries £5**

Kids Menu

Under 12's

Carrot & Cucumber Sticks with Hummus (DF, GF, Vgn) **£4**

Kids Soup (Vgn, GF, DF) **£4**

Burger & Fries (DF) **£8**

Chicken Nuggets with Fries & Beans **£8**

Fish Goujons with Fries & Peas **£8**

Macaroni Cheese £8

Please note that not all components of dishes are listed. Should you have any intolerances relating to allergens please notify a member of staff. A discretionary 10% service charge will be automatically added to your bill - all tips go to our staff

Restaurant Menu

Monday - Saturday 12-3pm & 5-9pm

Starters

Selection of Bread, Guernsey Butter (V, Vgn) **£6**

Soup of the Day, Homemade Bread Rolls & Herb Guernsey Butter **£6.50**

Pan Fried Scallops, Chorizo, Pea Puree, Compressed Apple with Chilli Jus **£9.50**

Beef & Blue Cheese Croquettes with Sundried Tomato, Apple & Nut Salsa **£8.50**

King Prawn & Chorizo on Sourdough Toast, with a Red Wine Sauce **£9**

Ham Hock Terrine, Homemade Piccalilli, Pork Crackling & Brioche Toast **£8**

Pan Fried Wild Mushroom & Spinach on Toasted White Bloomer (V) **£8**

Salt & Pepper Frito Misto with Wasabi Mayo (DF) **£8.50**

Moules Mariniere with White Bloomer **£8**

Le Pommier Quinoa Salad (V, Vgn, GF, DF) **£7.50**

Mezze Board for 2 **£12** **Antipasti Board** for 2 **£14**

Mains

Apple Braised Pork Belly,
Pan Roasted Pork Loin, Crackling, Compressed Apple,
Dauphinoise Potato, Fine Beans & Cider Jus (GF) **£24**

Slow Braised Feather Blade of Beef Bourguignon,
Roast Carrot Puree, Seasonal Greens, Creamed Potatoes (GF) **£26**

Moules Mariniere with White Bloomer & Fries **£16**

Le Pommier Gammon and Egg
Honey Glazed Gammon, Crispy Poached Egg, Pea Puree & Potato Rosti (GF) **£16**

Pan Fried Seabass with White Wine Seafood Linguini **£24**

8oz Sirloin £27 **10oz Ribeye £29.50**

Served with Hand Cut Chips, Roast Tomato, Mushroom and Dressed Salad
Add Garlic King Prawns **£4** Add Scallops **£6**

Le Pommier Fish and Chips, Garden Peas, Tartare Sauce (DF) **£18**

Salt and Pepper Chicken with Fries, Dressed Salad & Garlic Mayo **£16**

Vegan Linguini (Vgn) **£16**

Cauliflower & Broccoli Guernsey Cheddar Bake (V) **£16**

Sides & Sauces

Fries £4 **New Potatoes £4** **Hand Cut Chips £4.50** **Aspen Fries £5**

Onion Rings £4 **Side Salad £4** **Seasonal Vegetables £4**

Sauces £4 each Peppercom, Blue Cheese, Garlic Butter, Red Wine Jus, Diane

Desserts

Sticky Toffee Pudding, Honeycomb with Rum & Raisin Ice Cream (V) **£8**

Triple Chocolate Brownie with Berry Sorbet, Nut Brittle **£8**

Tia Maria Affogato (V, GF) **£8**

Chocolate Orange Pistachio Parfait
with Crystalised Oranges, Orange Gel, Champagne Sorbet (GF) **£8**

Assiete de Pommier

(Apple Martini Jelly, Cinnamon Sable, Candied Apple, Apple Crème Anglaise) (GF) **£9**

Coconut Panna Cotta & Berry Compote (Vgn) **£8**

3 Cheese Plate, House Chutney, Grapes & Artisan Crackers (GF) **£10**

Afternoon Tea

Booking Only with 48hr notice | 2-5pm

Sandwiches

Gin Infused Cucumber with Citrus Crème Fraiche (Brown)
Coronation Chicken Mayo
Honey Cured Ham, Mustard Mayonnaise
Smoked Salmon & Cream Cheese

Scones

Fruit Scone & Plain Scone (1 of each)
Clotted Cream, Jam, Guernsey Butter

Cakes

Lemon Curd Profiteroles
Dark Chocolate Tart with Raspberry Buttercream
Mini Banana Loaf
Matcha Tea Gateaux

Vegan Sandwiches

Hummus & Roast Mediterranean Vegetables
Gin Infused Cucumber with Vegan Cream Cheese
Avocado & Sun Dried Tomato
Spiced Falafel Pitta

Vegan Cakes

Banana Bread
Lemon Drizzle Cake
Chocolate Tart with Berry Compote

£20 Afternoon Tea
£25 with Prosecco
£30 with Champagne

Sandwiches 12-5pm

Open Steak Sandwich with Blue Cheese & Fried Onion **£14**
Fish Goujon Sandwich with Tartare Sauce & Garden Peas **£12**

Chicken BLT (GF) **£12**

Guernsey Cheddar Cheese & Piccalilli £12

Hummus, Falafel & Sundried Tomato (V) £12

Sunday Lunch 12-3pm

Whole Joints, Slow Roasted the Traditional Way.
Served with Yorkshire Pudding, Dripping Roasties, Seasonal Veg,
Cauliflower Cheese and an unsparing amount of Le Pommier Gravy

2 Courses £25 | 3 Courses £28.50



Many of these dishes can be made Gluten Free, Vegetarian or Vegan - please ask