

SMALL PLATES

Homemade Sharer Bread for 2 £8

Homemade Baked Nachos with Dips (DF, VGN) £8

Scotch Egg with Curried Aioli (DF) £9

Le Pommier Chicken Wings with Garlic Aioli (GF, DF) £9

Beef Kofta Meatballs with Greek Salad (GF, DFa) £9

Pork Bon Bons with Smoked Apple Compote (DF) £9

STARTERS

Homemade Soup of the Day (VGNa, GFa, DFa) £8

Guernsey Butter, Homemade Bread Roll

“Chicken Nest” (GF, DF) £9.50

Chicken Terrine, Chicken Skin Granola and

Confit Egg yolk with Curried Aoli

Garlic and Blue Cheese Mushroom on Toast (GFa) £9

Pan-Fried Scallops (DFa, GFa) £12

with Pork Bon Bon with Smoked Apple Compote

King Prawn Cocktail (DF, GF) £12

with Avocado Puree

Moules Marinere (GFa) £10

with White Bloomer

Garlic Pan-Fried King Prawn (GF, DF) £12

with Thai Red Curry Sauce

Greek Salad (GF) £9

Whipped Feta, Cherry Tomato, Marinated Olives, Pickled Red Onion and Beetroot

Nicoise Salad (GF, DF) £9

New Potato, Fines Beans, Cherry Tomato, Red Onion, Anchovy, Olives, Confit Egg Yolk

SIDES £5

Skin-on Fries

Side Salad

Hand-Cut Chips

New Potatoes

Onion Rings

Bacon and Cheese Fries

Seasoned Rice

Aspen Fries

Seasonal Vegetables

FROM THE GRILL

All Grill dishes served with Confit Shallot and Roast Tomato

Served with Either Chips, Fries, New Potato, Mash or Rice

8oz Sirloin Steak (GF, DF) £28

10oz Ribeye Steak (GF, DF) £30

10oz Garlic and Rosemary Pork Chop (GF, DF) £26

Upgrade your Steak to Surf and Turf:

Pan-Fried Scallops £10

Garlic King Prawns £7

Sauces £4 Each:

Peppercorn, Diane, Blue Cheese, Red Wine Jus, Garlic Butter

LE POMMIER FAVOURITES

Le Pommier Burgers Served with Skin-on Fries:

Homemade Beef Burger (GFa, DF) £18

Grilled Chicken Breast (GFa, DF) £18

Pulled Pork and Smoked Apple (GFa, DF) £18

Symplicity Vegan Burger (DF) £18

Add to your Burger: £1.50 Each

Cheddar Cheese, Bacon, Fried Onion, Black Pudding

Salt and Pepper Chicken £19

Served with Skin-on Fries, Dressed Salad and Garlic Aioli

Le Pommier Fish and Chips (DF) £19

Served with Hand-Cut Chips, Tartare Sauce and Garden Peas

Moules Marinere (GFa) £20

with Fries and White Bread

GF-Gluten Free, DF-Dairy Free, VGN- Vegan, a-Alternative

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.

MAINS

Slow-Braised Featherblade of Beef Bourguignon (GF, DFa) £27

with Creamed Potatoes and Carrot Puree

Apple Braised Pork Belly (GF, DFa) £27

with Dauphinoise Potato, Pan-Roasted Pork Fillet, Crackling, Compressed

Apple, Rocquette Cider Jus

Catch of The Day - Market Price

Pan-Roasted Salmon (DF) £25

with Parmentier Potato, Mini Prawn Samosa and Thai Red Curry Sauce

Le Pommier Gammon and Egg (GFa, DF) £24

with Parmentier Potatoes, Crushed Peas

Featherblade of Beef Guernsey Bean Jar (DF) £27

with Homemade Bread and Fries

Peri Peri Quarter Chicken (GF, DF) £24

with Garlic Rice and Tomato Salsa

Nicoise Salad (GFa, DF) £18

New Potato, Fine beans, Cherry Tomato, Red Onion, Anchovy, Olives, Crispy Egg

Add Grilled Chicken Breast or Salmon £7

Add Catch of the Day - Market Price

Butternut Squash and Beetroot Risotto (GF, DFa, VGNa) £18

Vegan Linguini (VGN, DF) £18

DESSERTS

Sticky toffee Pudding £9

with Vanilla Ice Cream, Honey Comb

Dark Chocolate and Almond Torte £9

with Salted Caramel Ice Cream and Nut Brittle

Lemon Meringue Tart £9

with Blackcurrant Sorbet

Tia Maria Affogato (GFa,DFa,VGNa) £9

Chocolate Orange Bread and Butter Pudding £9

with Rum and Raisin Ice Cream

Apple and Ginger Custard Slice £9

3 Cheese Plate £11

Rocquette Chutney, Artisan Crackers, Compressed Apple

Vegan Coconut and Apple Rice Pudding (GF,DF,VGN) £9

2 Scoops Ice Cream and Sorbet (GF, DFa) £4