

SMALL PLATES

- Homemade Sharer Bread for 2 £8
- Homemade Baked Nachos with Dips (DF, VGN) £8
- Scotch Egg with Curried Aioli £9
- Le Pommier Chicken Wings with Garlic Aioli (GF, DF) £9
- Beef Kofta Meatballs with Tzatziki & Pickled Baby Vegetables (GF, DFa) £9
- Pork Bon Bons with Smoked Apple Compote £9
- Sausage Rolls with Brown Sauce £8
- Ras el enout Cauliflower Bites with Vegan Mayo £8

STARTERS

- Homemade Soup of the Day (VGNa, GFa, DFa) £8
with Guernsey Whipped Herb Butter & Homemade Bread
- “Chicken Nest” (GF, DF) £9.5
Confit Chicken Salad with Pickled Vegetables, Crispy Skin Granola, Confit Egg Yolk & Curried Aioli
- Garlic and Blue Cheese Mushroom on Toast (GFa) £9
- Pan-Fried Scallops (DFa) £12
with Scorched Cauliflower, Cauliflower Puree, Pancetta Crisp & Cider Jus
- Featherblade of Beef Guernsey Bean Jar (DF) £9
with Homemade Bread
- King Prawn Cocktail (DF, GF) £12
with Avocado Puree, Marie Rose Sauce & Scorched Baby Gem
- Moules Marinere (GFa) £10
with Homemade Bread
- Garlic Pan-Fried King Prawn (GF, DF) £12
with Thai Red Curry Sauce
- Greek Salad (GF) £9
Honey Baked Feta, Cherry Tomato, Marinated Olives, Pickled Red Onion & Beetroot
- Nicoise Salad (GF, DF) £9
New Potato, Fines Beans, Cherry Tomato, Red Onion, Anchovy, Olives, Confit Egg Yolk
- Falafel and Hummus (VGNa, GFa, DFa) £9
with Homemade Naan Bread

SIDES £5

- Skin-on Fries | Hand-Cut Chips | Onion Rings | Seasoned Rice
- Seasonal Vegetables | Side Salad | New Potatoes
- Bacon & Cheese Fries, | Aspen Fries

FROM THE GRILL

- All Grill dishes served with Confit Shallot, Roast Tomato & 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 with Crackling (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 | Whipped Garlic & Herb Butter | Seaweed Butter

MAINS

- Slow-Braised Featherblade of Beef Bourguignon (GFa, DFa) £27
with Creamed Potatoes, Baked herb Suet Dumpling & Carrot Puree
- Apple Braised Pork Belly (GF, DFa) £27
with Dauphinoise Potato, Pan-Roasted Pork Fillet, Crackling, Compressed Apple & Rocquette Cider Jus
- Shish Taouk Chicken £24
with Seasoned Rice, Homemade Naan Bread & Pickled Onion
- Catch of The Day- Market Price
- Pan-Roasted Salmon (DF) £25
with Parmentier Potato, Mini Prawn Samosa & Thai Red Curry Sauce
- Le Pommier Gammon and Egg (GFa, DFa) £24
with Fondant Chips & Pea Puree
- 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

LE POMMIER FAVOURITES

- Le Pommier Burgers Served with Skin-on Fries:
Homemade Beef Burger (GFa, DF) £18
Grilled Chicken Breast (GFa, DF) £18
Smoked Apple Pulled Pork and Crackling (GFa, DF) £18
Vegan Burger (DF, VGN) £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
Served with Fries and Homemade Bread

DESSERTS

- Sticky Toffee Pudding £9
Vanilla Ice Cream & Honey Comb
- 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
- Chocolate and Caramel Parfait with Apple Compote and Honeycomb £9
- Triple Chocolate Brownie with Vanilla Ice Cream and Nut - Brittle £9
- Rocquette Cider Trifle with Ginger Chantilly £9
- 3 Cheese Plate £11
Rocquette Chutney, Artisan Crackers, Compressed Apple
- Vegan Crème Brulee and Biscuit (VGN, DF, GFa) £9
- 2 Scoops Ice Cream & Sorbet (GF, DFa) £4

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.

Served from 12pm - 4pm

SANDWICHES £12

Served with Crisps and Salad

Choice of:

Homemade Guernsey Biscuit | White | Brown Bloomer (GFa)

Le Pommier Club (Chicken, Bacon, Compressed Apple)

Honey Roast Gammon Salad

Mature Cheddar Cheese Salad

Prawn and Marie Rose

Roast Beef Salad

Falafel and Hummus Sandwich

Upgrade Crisps to Fries £2

AFTERNOON TEA £25

Homemade Scones, Guernsey Clotted Cream & Strawberry Jam

Chef Selection of Sandwiches & Homemade Sausage Roll

Selection of Homemade Cakes

Homemade Scone, Homemade Clotted Cream and Jam £7

Chef's Cake and Coffee £7

**FRUIT DE MER
(Market Price)**

24 Hours Booking Notice

Selection of Local Seafood and Sides

HOT DRINKS

Americano £4

Cappuccino £4

Selection of Teas £3.5

Macchiato £4

Latte £4

Flat White £4

Espresso £3.5

Double Espresso £4

Hot Chocolate £4

French Coffee £10.5

Irish Coffee £10.5

Seville Coffee £10.5

Gaelic Coffee £10.5

Liqueur Coffee £10.5

BLENDED

MILKSHAKES £5.5

Chocolate | Strawberry | Raspberry | Passion Fruit

Vanilla | Strawberry & Raspberry | Chocolate & Caramel

Dairy free Vanilla

FRAPPUCCINO £5.5

with cream cheese

Add syrup

Caramel | Vanilla | Cinnamon | Gingerbread

Pumpkin Spice | Hazelnut

DESSERT WINES

	Bottle	Glass 175ml
Vin D'or, Boschendal, 2023 (Half Bottle)	24	12
Lothian Late harvest 2018 South Africa 37.5cl	25	
Carmes de Rieussec Sauternse 75cl	38	
Bastor la Montagne Sauternse 37.5cl 2005	45	
Bastor la Montagne Sauternse 75cl 2022	50	
Sauternes, Chateau Simon	56	
Gewurtztraminer Late Harvest, Domaine Cattin	60	
Pineau Des Charentes, Domaine Pillet	65	10

AFTER DINNER DRINKS

Remy Martin £7.5

Hennessy VS £7

Pomme D'Or Guernsey Apple Brandy £7

Dubbonet £7

Cockburns Port £5

Looking for the perfect venue for your next event?

Our Blue Room offers a stylish and flexible space ideal for birthday celebrations, private dining, canapé receptions, business meetings, and more. With its own private bar and adaptable layout, the Blue Room can be tailored to suit your occasion.

Enquire today to host your next event at Le Pommier Hotel.

The perfect way to gather with family and friends & enjoy a relaxed Sunday.

Join us for Sunday Lunch the traditional way with the choice of Sirloin of Beef, Rosemary and Garlic Pork Loin, Quarter Chicken or Homemade Nut Roast served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese & an unsparing amount of Le Pommier Gravy.

2 Courses £25 | 3 Courses £29 | Children's £15

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