

SUNDAY LUNCH

MENU

2 COURSES £25 | 3 COURSES £29 | 2 COURSE CHILDREN'S ROAST £15

STARTERS

HOMEMADE SOUP OF THE DAY WITH GUERNSEY BUTTER & HOMEMADE BREAD

HOMEMADE BAKED NACHOS WITH DIPS

TRADITIONAL PRAWN COCKTAIL

LE POMMIER CHICKEN WINGS

GARLIC & BLUE CHEESE MUSHROOM ON TOAST

NICOISE SALAD

NEW POTATO, FINE BEANS | CHERRY TOMATO | RED ONION | ANCHOVY | OLIVES | CONFIT EGG YOLK

ROASTS

WHOLE JOINTS SLOW ROASTED THE TRADITIONAL WAY SERVED WITH

YORKSHIRE PUDDING | ROAST POTATOES | SEASONAL VEGETABLES

CAULIFLOWER CHEESE & UNSPARING AMOUNT OF LE POMMIER GRAVY

CHOICE OF:

SIRLOIN OF BEEF

ROSEMARY & GARLIC PORK LOIN

QUARTER CHICKEN

HOMEMADE NUT ROAST

PLEASE NOTE THAT NOT ALL COMPONENTS OF DISHES ARE LISTED. SHOULD YOU HAVE ANY INTOLERANCE'S 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.

SUNDAY LUNCH

MENU

MAINS

PAN ROASTED SALMON

CRUSHED NEW POTATOES | SEASONAL GREENS | WHITE WINE SAUCE

LE POMMIER FISH & CHIPS

HAND CUT CHIPS | TARTARE SAUCE | GARDEN PEAS

VEGAN LINGUINI

LE POMMIER BURGERS WITH SKIN ON FRIES

- HOMEMADE BEEF BURGER

- GRILLED CHICKEN BREAST

- PULLED PORK & SMOKED APPLE

- SYMPPLICITY VEGAN BURGER

ADD TO YOUR BURGER: £1.50 EACH - CHEDDAR CHEESE | BACON | FRIED ONION | BLACK PUDDING

DESSERTS

STICKY TOFFEE PUDDING

VANILLA ICE CREAM | HONEYCOMB

DARK CHOCOLATE AND ALMOND TORTE

SALTED CARAMEL ICE CREAM | NUT BRITTLE

LEMON MERINGUE TART

BLACKCURRANT SORBET

TIA MARI AFFOGATO

CHOCOLATE ORANGE BREAD AND BUTTER PUDDING

RUM & RAISIN ICE CREAM

3 CHEESE PLATE

HOMEMADE ROCQUETTE CHUTNEY | ARTISAN CRACKERS

VEGAN COCONUT AND APPLE RICE PUDDING

2 SCOOPS OF ICE CREAM AND SORBET

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.