

# WINTER

## MENU

### STARTERS

**HOMEMADE SHARER BREAD FOR 2 £8**

**HOMEMADE BAKED NACHOS WITH DIPS (DF,VGN) £8**

**HOMEMADE SOUP OF THE DAY WITH GUERNSEY BUTTER & HOMEMADE BREAD £8**

**LE POMMIER CHICKEN WINGS WITH GARLIC MAYO (DF, GF) £9**

**PORK BON BONS WITH SMOKED APPLE COMPOTE (DF) £9**

**GARLIC & BLUE CHEESE MUSHROOM ON TOAST (GFA) £9**

**KING PRAWN COCKTAIL WITH AVOCADO PUREE & SCORCHED BABY GEM (DF, GF) £12**

**GARLIC PAN-FRIED KING PRAWNS WITH THAI RED CURRY SAUCE (DF, GF) £12**

**NICOISE SALAD (DF, GF) £9**

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

### MAINS

**SLOW-BRAISED FEATHERBLADE OF BEEF BOURGUIGNON WITH CREAM POTATO AND  
CARROT PUREE (DFA, GF) £27**

**APPLE BRAISED PORK BELLY WITH DAUPHINOISE POTATO, PAN ROASTED PORK FILLET,  
CRACKLING & ROCQUETTE CIDER JUS (DFA, GF) £27**

**PAN-ROASTED SALMON WITH PARMENTIER POTATO, MINI PRAWN SAMOSA & THAI  
RED CURRY SAUCE (DF) £25**

**NICOISE SALAD (DF, GFA) £18**

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

**VEGAN LINGUINI (VGN, DF) £18**

**GF - GLUTEN FREE | DF- DAIRY FREE | VGN- VEGAN | A- ALTERNATIVE**

**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.**



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### FROM THE GRILL

*ALL GRILL DISHES ARE SERVED WITH CONFIT SHALLOT AND ROAST TOMATO SERVED WITH EITHER CHIPS, FRIES, NEW POTATO, MASH OR RICE*

**8OZ SIRLOIN STEAK (DF, GF) £28**

**10OZ RIBEYE STEAK (DF, GF) £30**

**10OZ GARLIC & ROSEMARY PORK CHOP (DF, GF) £26**

UPGRADE TO SURF & TURF: ADD GARLIC KING PRAWNS £7

SAUCES £4 EACH: PEPPERCORN, DIANE, BLUE CHEESE, RED WINE JUS, GARLIC BUTTER

### LE POMMIER FAVOURITES

*LE POMMIER BURGERS:*

**HOMEMADE BEEF BURGERS (DF, GFA) £18**

**GRILLED CHICKEN BREAST (DF, GFA) £18**

**PULLED PORK & SMOKED APPLE (DF, GFA) £18**

ADD TO YOUR BURGER £1.50 EACH:

CHEDDAR CHEESE, BACON, FRIED ONION, BLACK PUDDING

**SALT AND PEPPER CHICKEN WITH SKIN ON FIRES, DRESSED SALAD & GARLIC MAYO £19**

**LE POMMIER FISH AND CHIPS WITH HAND CUT CHIPS, TARTARE SAUCE, GARDEN PEAS (DF) £19**

### SIDES £5

**SKIN ON FRIES | HAND CUT CHIPS | ONION RINGS | SEASONED RICE**

**SEASONAL VEGETABLES | SIDE SALAD | NEW POTATOES**

**BACON AND CHEESE FRIES | ASPEN FRIES**

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### DESSERTS

- STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM & HONEYCOMB £9**  
**DARK CHOCOLATE AND ALMOND TORTE WITH SALTED CARAMEL ICE CREAM & NUT BRITTLE £9**  
**LEMON MERINGUE TART WITH BLACKCURRANT SORBET £9**  
**TIA MARIA AFFOGATO (DGA, GFA, VGNA) £9**  
**CHOCOLATE ORANGE BREAD AND BUTTER PUDDING WITH RUM & RAISIN ICE CREAM £9**  
**3 CHEESE PLATE WITH HOMEMADE ROCQUETTE CHUTNEY, ARTISAN CRACKERS, COMPRESSED APPLE £11**  
**VEGAN COCONUT AND APPLE RICE PUDDING (DF, GF, VGN) £9**  
**2 SCOOPS OF ICE CREAM AND SORBET (DFA, GF) £4**



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