

SUNDAY LUNCH

1 Course £22 | 2 Course £25 | 3 Course £29
Children's Roast £15

STARTERS

Homemade Soup of the day (VGNa, GFa, DFa)
with Homemade Bread and Guernsey Whipped Butter

Homemade Baked Nachos with Dips (DF, VGN)

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

"Chicken Nest" (GF, DF)
Confit Chicken Salad with Pickled Vegetables, Crispy Skin Granola, Confit Egg Yolk & Curried Aioli

Garlic and Blue Cheese Mushroom on Toast (GFa)

Traditional Prawn Cocktail

Falafel and Hummus (VGNa, GFa, DFa)
With Homemade Naan Bread

ROASTS

***Whole Joints Slow-roasted the traditional way
Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables,
Cauliflower Cheese & an unsparing amount of Le Pommier Gravy***

Choice of:

Sirloin of Beef

Rosemary & Garlic Pork Loin

Lemon and Thyme Quarter Chicken (DFa)

Homemade Nut Roast (VGNa)

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

Le Pommier Burgers with Skin on Fries

Homemade Beef Burger (GFa, DF)

Grilled Chicken Breast (GFa, DF)

Pulled Pork & Smoked Apple (GFa, DF)

Vegan Burger (DF, VGN)

Add to your burger £1.50 : Cheddar Cheese | Bacon | Fried Onion | Black Pudding

Le Pommier Fish & Chips

with Hand Cut Chips, Tartare Sauce & Garden Peas

Shish Taouk Chicken with Seasoned Rice

with Homemade Naan Bread & Pickled Onion

Vegan Linguini (VGN, DF)

SIDES £5

Hand Cut Chips | Skin on Fries | Seasoned Rice | Seasonal Vegetables

Side Salad | New Potatoes | Onion Rings

DESSERTS

Sticky Toffee Pudding

with Vanilla Ice Cream & Honey Comb

Lemon Meringue Tart

with Blackcurrant Sorbet

Tia Maria Affogato (GFa, DFa, VGNa)

Chocolate Orange Bread and Butter Pudding

with Rum and Raisin Ice Cream

Triple Chocolate Brownie

with Vanilla Ice Cream & Nut Brittle

Rocquette Cider Trifle

with Ginger Chantilly

3 Cheese Plate

Rocquette Chutney, Artisan Crackers, Compressed Apple

Vegan Crème Brûlée and Biscuit (VGN, DF, GFa)

2 Scoops Ice Cream & Sorbet (GF, DFa)

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