le pommier
hotel - restaurant - bar

LE POMMIER FAVOURITES

Le Pommier Burgers Served on Gluten Free Rolls with Skin-on Fries:

Homemade Beef Burger (GF, DF) £18
Grilled Chicken Breast (GF, DF) £18
Smoked Apple Pulled Pork and Crackling (GF, DF) £18

Add to your Burger: £1.50 Each
Cheddar Cheese, Bacon, Fried Onion

Moules Marinere (GF) £20
with Fries and Gluten Free Roll

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

Le Pommier Gammon and Egg (GF) £24
with Fondant Chips, Pea Puree with Poached Egg

Nicoise Salad (GF, DF) £18
New Potato, Fine beans, Cherry Tomato, Red Onion, Anchovy, Olives, Poached Egg

Add Grilled Chicken Breast or Salmon £7
Add Catch of the Day (Market Price)

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

SIDES £5

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

DESSERTS

Tia Maria Affogato (GF, DFa, VGNa) £9

Chocolate and Caramel Parfait with Apple Compote and Honeycomb (GF) £9

3 Cheese Plate £11
Rocquette Chutney, Gluten Free Crackers, Compressed Apple

Vegan Crème Brulee (VGN, GF) £9

2 Scoops Ice Cream and 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.

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GLUTEN FREE MENU

SMALL PLATES

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

Beef Kofta Meatballs (GF, DFa) £9
With Tzatziki and Pickled Vegetables

Ras el enout Cauliflower Bites (VGN, DF, GF) £8
with Vegan Mayo

STARTERS

Homemade Soup of the Day (VGNa, GF, DFa) £8
with Guernsey Whipped Herb Butter & Gluten Free Bread

"Chicken Nest" (GF, DF) £9.5
Confit Chicken Salad with Pickled Vegetables, Crispy Skin Granola, Confit Egg Yolk & Curried Aoli

Garlic and Blue Cheese Mushroom on Gluten Free Toast (GF) £9

Pan-Fried Scallops (DFa, GF) £12
with Scorched Cauliflower, Cauliflower Puree, Pancetta Crisp & Cider Jus

Featherblade of Beef Guernsey Bean Jar (DF, GF) £9
with Gluten Free Roll

King Prawn Cocktail (DF, GF) £12
with Avocado Puree, Marie Rose Sauce & Scorched Baby Gem

Moules Mariniere (GF) £10
with Gluten Free Roll

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

FROM THE GRILL

All Grill dishes are 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

Sauces £4 Each
Peppercorn | Diane | Blue Cheese | Red Wine Jus | Whipped Garlic & Herb Butter | Seaweed Butter

Upgrade your Steak to Surf and Turf:
Pan-Fried Scallops £10
Garlic King Prawns £7

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