

DAIRY FREE MENU

SMALL PLATES

- Homemade Baked Nachos with Dips (DF, VGN) £8
Le Pommier Chicken Wings with Garlic Aioli (GF, DF) £9
Beef Kofta Meatballs with Pickled Baby Vegetables (GF, DFa) £9
Ras el enout Cauliflower Bites with Vegan Mayo (VGN, GF, DF) £8
Falafel and Hummus (VGN, DF, GF) £9

STARTERS

- Homemade Soup of the Day (VGNa, GFa) £8
with Vegan Butter & Homemade Bread
- “Chicken Nest” (GF, DF) £9.5
*Confit Chicken Salad with Pickled Vegetables, Crispy Skin Granola
& Confit Egg Yolk Curried Aoli*
- Pan-Fried Scallops (DF, GF) £12
with Scorched Cauliflower, Cauliflower Puree, Pancetta Crisp & Cider Jus
- King Prawn Cocktail (DF, GF) £12
with Avocado Puree & Scorched Baby Gem
- Featherblade of Beef Guernsey Bean Jar (DF) £9
with Homemade bread
- Garlic Pan-Fried King Prawn (GF, DF) £12
with Thai Red Curry Sauce
- 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 and Roast Tomato plus
either Chips, Fries, New Potato 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 | Red Wine Jus | Diane Sauce

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.

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) £18

Add to your Burger: £1.50 Each

Bacon, Fried Onion

MAINS

Slow-Braised Featherblade of Beef Bourguignon (DF) £27

with New Potatoes, Baked herb Suet Dumpling and Carrot Puree

Apple Braised Pork Belly (GF, DF) £27

with New Potatoes, Pan-Roasted Pork Fillet, Crackling, Compressed Apple, Rocquette Cider Jus

Pan-Roasted Salmon (DF) £25

with Parmentier Potato, Mini Prawn Samosa & Thai Red Curry Sauce

Le Pommier Gammon and Egg (GFa, DF) £24

with Hand Cut 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, DF, VGN) £18

Vegan Linguini (VGN, DF) £18

SIDES £5

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

Side Salad | New Potatoes

DESSERTS

Tia Maria Affogato (GFa, DF, VGN)

with Vegan Vanilla Ice Cream

Vegan Crème Brulee and Biscuits £9

2 Scoops Sorbet (DF) £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.