

# 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 Brulee and Biscuit (VGN,DF,GFa)

### 2 Scoops Ice Cream & Sorbet (GF,DFa)

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