



## Hotel Hougue du Pommier

### Starters

#### ***Soup of the Day*** (£6.95)

*Warm crusty bread roll and Guernsey butter*

#### ***Smoked Chicken Breast*** (£7.50)

*Served with a forest fruit puree (Gf)*

#### ***Tempura Prawns*** (£7.50)

*Mixed pepper & sweet corn salsa and a sweet chilli sauce*

#### ***Asparagus Arancini*** (£7.95)

*Deep fried risotto balls with spinach, asparagus and mozzarella cheese (V)*

#### ***Guernsey Crab Cake*** (£7.95)

*Served with mango chutney*

#### ***Sautéed Foie Gras*** (£8.50)

*Green lentil salad (Gf)*

#### ***Deep Fried Breaded Brie*** (£7.50)

*Cranberry sauce*

#### ***Homemade Stuffed Oriental Falafel*** (£5.95)

*Served with Hummus (Contains Sesame seeds) (V & Ve)*

#### ***Cheesy Garlic Bread*** (£4.95)

#### ***Bread Basket*** (£3.95)

*With Guernsey Butter and olive oil*

## **Main Course**

### ***Homemade Beef Burger*** (£12.95)

*Served with lettuce, tomato, red onion, bacon, cheddar cheese, gherkin,  
mustard & BBQ sauce*

### ***Grilled Lamb Chops*** (£19.95)

*Served with potato roesti & sautéed vegetable. (Gf)*

### ***Lamb Steak*** (£16.50)

*Served with couscous & vegetables*

### ***Filet of Beef Medallions*** (£26.00)

*Served with potato wedges, broccoli & thyme sauce.*

### ***Sirloin Steak*** (£20.95)

*Served with mash potato, sautéed mushrooms & cherry tomatoes*

*With a choice of mushroom or pepper sauce.*

### ***Rib-Eye Steak*** (£19.50)

*Served with hand cut chips, sautéed mushrooms & cherry tomatoes.*

*With a choice of mushroom or pepper sauce.*

### ***Grilled T-bone steak*** (£29.95)

*Served with hand cut chips, sautéed mushrooms & cherry tomatoes.*

*With a choice of mushroom or pepper sauce.*

### ***Pan Seared Fillet of Fresh Salmon*** (£15.95)

*Served with crushed potatoes, green beans & tarragon sauce. (Gf)*

***Roasted Cod with Herb Crust and Cherry Tomato (£14.00)***

*Served with new potatoes & mussel sauce.*

***Beer Battered Cod with Hand Cut Chips (£12.00)***

*Served with garden peas & tartare sauce.*

***Grilled Chicken Breast (£12.50)***

*New potatoes, vegetables & morel mushroom sauce.*

***Aromatic Chicken Curry (£12.50)***

*White basmati rice, crispy fried onions & naan bread. (Gf)*

***Rosemary Chicken Thighs (£12.50)***

*Served in tomato and olive sauce with mash potato. (Gf)*

***Beef Lasagne (£11.95)***

*Fresh salad & garlic bread.*

***Seafood Spaghetti (£14.50)***

*Prawns, calamari and mussels in creamy sauce.*

***Spaghetti Puttanesca (£10.50)***

*Tomato, olives, anchovies and capers.*

***Sides***

*Steamed vegetables (£3.50)*

*French fries (£3.00)*

*Hand cut chunky chips (£3.00)*

*New potatoes (£3.75)*

*Sweet potato fries (£3.75)*

## *Vegetarian & Vegan*

***Vegetable Moussaka*** (£9.95)

*Hand Cut Chips & Fresh Salad.*

***Pumpkin Risotto*** (£10.50)

*Served with Roka Salad, beetroot and pumpkin seeds. (Gf)*

***Vegetable Curry*** (£9.95)

*White Basmati rice. (Gf)*

## *Salads*

***Nicoise Salad with Grilled Tuna Steak*** (£9.95)

*(Little Gem Lettuce, Green Beans, Olives, Potato, Boiled Eggs) (Gf)*

***Quinoa and Avocado Salad*** (£9.50)

*(Quinoa, red onion, carrot, parsley, avocado, cherry tomato,  
Baby gem lettuce) (V, Ve, Gf)*

***Chicken Caesar Salad*** (£12.50)

*(Cos lettuce, croutons, cherry tomatoes, boiled egg,  
Caesar dressing, parmesan cheese) (Gf)*

***Aubergine Salad*** (£8.95)

*(Fried aubergine, tomato, red onion, parsley, parmesan cheese) (V, Ve, Gf)*

## Sandwiches

### **Club Sandwich (£8.95)**

*Grilled chicken, bacon, roast beef, fried egg, lettuce, tomato, cheddar cheese, and mayo. Served in white or brown bread with coleslaw and fries.*

### **Vegetarian Club Sandwich (£7.95)**

*Grilled Veg (aubergine, courgette, tomato, red onion), avocado, mustard & BBQ sauce  
Served in white or brown bread with coleslaw and fries. (V & Ve)*

### **Fillet Steak Sandwich (£9.95)**

*Tomato relish and lettuce. Served with fries and coleslaw.*

### **Falafel Tortilla wrap (£6.95)**

*Lettuce, Tomato, Onion & Hummus. Served with fries. (V & Ve)*

## Pizza (9 inch)

**Margarita** (£8.50)

**Pepperoni** (£10.50)

**BBQ Chicken** (£10.50)

**Seafood** (£11.95)

**Mixed Vegetable** (£10.50)

**Extra Toppings: (£2.00 each)**

*Tuna, olives, ham, pineapple,  
mushrooms, sweetcorn,  
jalapenos, onions, avocado*

*\*Gluten free pizza base available on request*

*\*Vegan option on request*

## Homemade Desserts (£6.50)

**\*Mango Mousse (Gf)**

**\*Crème brûlée (Gf)**

**\*Cheese Cake**  
With strawberry sauce

**\*Panna Cotta (Gf, Ve)**

**\*Tiramisu**

**\*Cheese & Biscuit Board**  
With Tomato Chutney (£7.95)

**\*Le Hechet Ice Cream**

**\*Walnut Chocolate Brownie**  
With vanilla ice cream

V = Vegetarian, VE = Vegan, GF = Gluten free

## Teas and Coffees

ESPRESSO £2.25

LATTE £2.75

CAPPUCCINO £2.85

AMERICANO £2.50

HOT CHOCOLATE £2.85

BREAKFAST TEA £2.00

Chamomile Teas £2.00

Earl Grey Tea £2.00

Lemon & Ginger Tea £2.00

Peppermint Tea £2.00



## Liqueur coffee menu

(£5.95)

**\*Tia Maria coffee**

**\*Bailey's coffee**

**\*Irish coffee**

## Wines List



### Champagne & Sparkling

#### **BIN 1 Perrier-Jouet Grand Brut £90.00**

*The style is friendly and open, with a refreshing ripeness to the soft, apple fruit and a zesty mousse.*

#### **BIN 2 Perrier-Jouet Blason Rose £105.00**

*Perrier-Jouet Blason Rose is at once sensual and voluptuous, fresh and intense.*

#### **BIN 3 Dehu Pere & Fils - Traditional Brut £45.00**

*Wild strawberry, red currant, barberry and bakery flavour with lollipop hints; apple and red berries taste with citrus hints*

#### **BIN 4 Veuve Clicquot Brut £50.00**

*Respected worldwide for its crisp, full flavours, dependable quality and fashionable yellow label.*

#### **BIN 5 Romeo Prosecco 23.00/ Glass £7.50**

*Intense and fruity with a rich scent of apple and grapefruit and just the right amount of sweetness.*

#### **BIN 6 Juliet Prosecco Rose 25.00/ Glass £8.00**

*Rightly evanescent, with a fine and persistent perlage.*

### France Wine Selection

#### **White**

#### **BIN 7 Chablis Jean-Marc Brocard £39.00**

*Note lemon, white peach, yellow fruit. The palate is round and greedy.*

#### **BIN 8 Macon Lugny Ropiteau £29.00**

*Medium-body, rich and balanced wine with a slightly spicy finish.*

#### **BIN 9 Marcel Martin Touraine Sauvignon "La Perclaire" £22.00**

*Dry, crisp and expressive Sauvignon Blanc showing zesty exotic fruit and gooseberry flavours.*

#### **RED**

#### **BIN 10 Mommessin "Le Epices" Cotes du Rhone £21.00**

*Ruby red colour with an expressive bouquet of red fruit and hints of chocolate.*

#### **BIN 11 Mommessin Fleurie "La Cerisaie" £23.00**

*Extremely Fruity wine, quite delicate, with a silky texture which subtly overlies its full round structure.*

#### **BIN 12 Cote du Rhone, Chateau de Tresques £22.00**

*Ruby red colour with an expressive bouquet of red fruit and hints of chocolate.*

#### **BIN 13 Victor Bernard Beaujolais Villages £24.00**

*Red fruit notes with a supple rounded palate. (Gamay)*

#### **BIN 14 Chateau Lucas Saint-Emilion £30.00**

*A dense meaty nose, with Licorice and fennel. A rich, chunky style with dense plummy fruit.*

#### **BIN 15 Chateau Lamothe, Haut Medoc £40.00**

*A delightful chateau, with good structure and well balanced oaked fruit flavours.*

### Italy Wine Selection

#### **WHITE**

#### **BIN 16 Bottega Soave Classico £21.00**

*unoaked, fresh and youthful, cool and shows good weight and hint of orange blossom*

## **RED**

### **BIN 17 Bottega Valpolicella Ripasso £24.00**

*Earthy, blackberry, plum on the nose. Enjoyable, easy drinking, softer blackberry, plum and a touch of cherry / earthy notes in flavours*

### **BIN 18 Castel Firmian Merlot £21.00**

*Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well-structured.*

### **BIN 19 Il Caggio, Chianti £21.00**

*Red cherries on the palate are complemented with an earthy smokiness.*

## **Spain Wine Selection**

## **WHITE**

### **BIN 20 Cune, Monopole Rioja Blanco £23.00**

*This unoaked is bright straw in colour followed by aromas of fine citrus, floral and orange blossom. With mango flavours on the pallet.*

## **RED**

### **BIN 21 Museum Vina Cigales Crianza £22.00**

*Deep cherry in colour. Powerful fruit driven nose with vanilla.*

### **BIN 22 La Riada – Gamacha Tempranillo £19.00**

*Opulent jam-like red and black fruit aromas and flavours which fill the mouth, followed by lots of juicy fruit, soft tannins and delicate fruity acidity.*

## **Portugal Wine Selection**

## **RED**

### **BIN 23 Cassa Douro Reserva Red £30.00**

*The acidity and ripe, full-bodied tannins make this a true Duoro wine with a lasting finish.*

## **Germany Wine Selection**

## **WHITE**

### **BIN 24 Schmitt Sohne Leibfraumilch £19.00**

*A popular, medium sweet, fruity wine, well suited served chilled.*

## **South Africa Wine Selection**

## **WHITE**

### **BIN 25 Still Bay Chenin Blanc £19.00**

*Vibrant tropical fruits with a hint of vanilla.*

### **BIN 26 Seven Springs Unoaked Chardonnay £21.00**

*Aromas of white blossoms, melon, and peaches together with a fresh & vibrant pallet.*

## **RED**

### **BIN 27 Still Bay, Merlot £20.00**

*This wine offers you spicy fruit flavours and a hint of oak on a lingering finish.*

### **BIN 28 Rickety Bridge Shiraz £35.00**

*Layered with redcurrants and mulberry and subtle hints of spice. This wine displays elegance and structure on the palate.*



## New Zealand Wine Selection

### **WHITE**

#### **BIN 29 Shy Albatross, Sauvignon Blanc £22.00**

*Hints rope gooseberry, green apple and citrus.*

### Rose Wine Selection

#### **BIN 30 Discovery Beach Rose Zinfandel (California) £22.00**

*A gorgeous rose from California's flagship variety.*

#### **BIN 31 Saint Louis de Provence (France) £26.00**

*An expressive, harmonious rose wine and great ambassador for the Coteaux Varois en Provence.*

#### **BIN 32 Chenin de Provence, Coteaux d'Aix en Provence Rose (France) £20.00**

*Pale rose, fresh and clean, emphasizing ripe strawberries and perfectly balance acidity.*

#### **BIN 33 Pocas Pink Port 500ml £35.00 / Glass 6cl £7.00**

*Pinkish colour. Fruity flavour, with notes of cherry and raspberry*

### House Selection White

	175ml	250ml	Bottle			
<b>Marcel Martin Sauvignon Blanc</b>			<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>	
<b>Marcel Martin chardonnay</b>			<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>	
<b>Il Caggio Pinot Grigio</b>			<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>	

### House Selection RED

<b>Marcel Martin Merlot</b>	<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>
<b>Marcel Martin Cabernet Sauvignon</b>	<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>
<b>Finca Del Alta Malbec</b>	<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>

### House Selection Rose

<b>Syrah Rose</b>	<b>£4.75</b>	<b>£6.50</b>	<b>£19.00</b>
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### Dessert Wines

#### **FRANCE**

#### **BIN 34 Chateau Fayau Cadillac 37.5 cl £22.00 / Glass 8cl £6.50**

*Delicious aroma and flavours of honey, apricots and spice. All overlays by super ripe peaches.*

#### **BIN 35 Chateau Padouen Sauternes 37.5cl £27.50 / Glass 8cl £8.00**

*Notes of honey, dried apricots and almonds with some tangy acidity to add balance.*





Hotel Houque du Pommier



# KIDS MENU



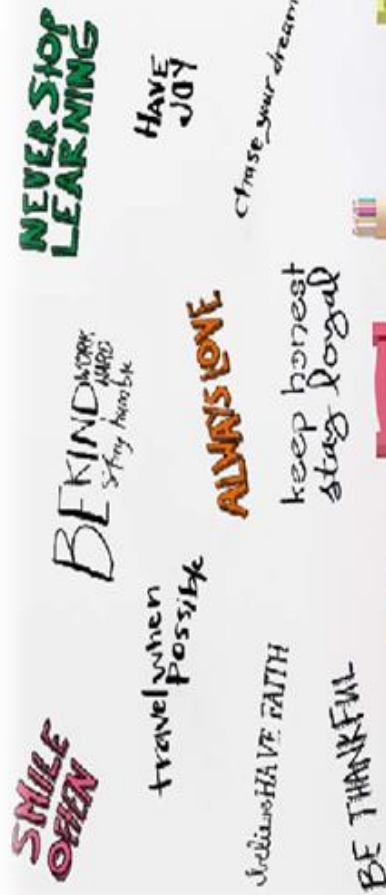
**Chicken Nuggets with French Fries & Peas (£6.95)**

**Scampi with French Fries & Peas (£7.90)**

**Kids Cheese Burger with French Fries (£6.95)**

**Spaghetti in Tomato Sauce (£6.95)**

*\* For every kids meal served, there is a free scoop of ice cream and biscuit for dessert*



SMILE OFTEN

travel when possible

Believe HAVE FAITH

BE THANKFUL

BE KIND to the people who love you

ALWAYS LOVE

keep honest stay loyal

NEVER STOP LEARNING

HAVE JOY

chase your dream

