

Spring Vegetable Soup (V)
With Spinach & Ricotta Tortellini

Guernsey Crab Fritters
Saffron Aioli

Potted Ham Hock
Local Cauliflower Piccalilli, Toasted Sourdough

Girard's Goats Cheese Panna Cotta (V, GF)
Beetroot Dressing, Rocket Salad

Medley of Today's Local Catch (GF)
Grilled with Lemon Butter
Baby Leaf Spinach and New Potatoes

Slow Cooked Guernsey Brisket (GF)
Patois Ale & Shallot Sauce
Horseradish Mash, Fine Green Beans

Pan fried Pork Medallions in a Creamy Rocquettes Cider & Mushroom Sauce
Tender Stem Broccoli, Sauté New Potatoes

Baked Locally Grown Bell Peppers filled with New Seasons Vegetables (V, GF)
Glazed with Guernsey Cheddar, Sun Dried Tomato Dressing, Quinoa Pilaf

Guernsey Gache Bread & Butter Pudding
Vanilla Sauce

Beuval Honey Cheesecake
Spring Fruits, Honeycomb Crumb

Crème Brulee
Homemade Shortbread

Selection of Guernsey Dairy & Le Hechet Farm Ice Cream

Guernsey Cheese Board
Guernsey Mature Cheddar, Smoked Mature Cheddar, Waterloo
& Barkham Blue (made with Guernsey Dairy Produce)
Fig Relish & Crackers

2 Course £26.50 3 Course £32.95
Available every Lunch & Dinner (excluding Sunday Lunch)

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
If you have any food allergies or food intolerances, please ask a member of
waiting staff about the ingredients in your meal before placing your order
Our Shellfish is handpicked and may contain small pieces of shell.

La Barbarie
HOTEL | RESTAURANT | BAR

For Groups of 8 or more a discretionary service charge of 10% will be added to your bill
(Please note for groups over 8 we do not accept split payments)

