



Available every Lunch (Excluding Sundays) and Dinner during the month of April 2023.

Roast Guernsey Sweet Pepper & Tomato Soup

Chive Cream, Garlic Croutons

Local Guernsey Crab Cakes

Remoulade, Spring Leaves

Grilled Girard's Goats Cheese

Beuval Honey Dressing, Caramelised Walnut & Beetroot Salad

Chicken Liver Parfait

Rocquettes Cider Apple Chutney, Toasted Bloomer

Traditional Guernsey Bean jar

Served with Crusty Bread

Grilled Fillets of Sea Bass from Local Waters

Prawn & Caper *Guernsey Butter*, Wilted Spinach, *Guernsey New Potatoes*

Guernsey Beef & Liberation Ale Stew

Tender Stem Broccoli, Whole Grain Mustard Mash

Roast Loin of Pork, Crackling

Creamy Rocquettes Cider Sauce, Fine Green Beans, Pan Roast Potatoes

Poached Free Range Castel Farm Eggs, Hollandaise Sauce made with Guernsey Butter

Baby Leaf Spinach, Asparagus, Sauté New Potatoes

Guernsey Gache Melee

Custard

Vanilla Panna Cotta

Made from Guernsey Dairy Cream, Spring Fruits

Wheadon's Gin & Lemon Tart

Le Hechet Farm Citrus Sorbet

Selection of Guernsey Dairy & Le Hechet Farm Ice Cream

Guernsey Cheese Board

Fig Relish & Crackers

2 Course £24.50 3 Course £30.95

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)