

LA BARBARIE

the Pavilion
in the Park

Open Daily (except Tuesday) for

- MORNING COFFEE
- ALL DAY LUNCHESES/LIGHT BITES
- TRADITIONAL AFTERNOON TEAS
- SUNDAY LUNCHESES

DINNER SERVED FRIDAY & SATURDAY

The Pavilion, St. Pierre Park Hotel 736676

Like us and share. **40** YEARS

Bring on the Spring

£12.95 for three courses | Lunch & Early Bird | Ends 30.04.16
12-2pm & 6-7pm

To book call 256576

To view our menus visit www.lagrandemare.com

La Grande Mare
HOTEL GOLF & COUNTRY CLUB *****

Grange Lodge Hotel

www.grangelodgehotel.com **** Metro

The Grange Lodge Hotel is a family run hotel since 1924 open 7 days a week serving bar meals from sandwiches, salads to prime Scottish steak and a daily changing specials board.

We are child friendly and have a large outdoor garden perfect to relax in the sun and enjoy a drink or lunch.

Looking for a function?
At the Grange Lodge we have a function room and can cater for 2 to 60 people from a sit down meal to a standing informal drinks event.

Please contact us for more information, tel: 725161

Cobo Tea Room

Now serving quality freshly ground coffee from Bean 14, roasted right here on the island

Open Tues-Fri 10-5,
Sat-Sun 9-5

Visit our new Facebook page for more information

Spring PASSPORT
to THE IMPERIAL HOTEL

Receive 10% Off the following with this passport:

- 2 Course Menu for £10
- 3 Course Menu for £12.95
- Dine & stay packages available
- Bar menu also available
- Sunday Carvery - 4 Courses

Tel: 264044

If YOU

would like to advertise your eatery here in this space call us on 240277 and quote **Guernsey Loves Food**

Packages start from £19 per week.

Food to shout about

While **Colin Leach** admits it has been some time since he last dined at La Barbarie, after a Saturday night to shout about he won't be leaving it so long again

OUR island is truly blessed with an abundance of fantastic restaurants offering fine dining and excellent hospitality. One such establishment, tucked away in one of the south coast's verdant valleys, is La Barbarie Hotel. Its award-winning restaurant was our destination on Saturday night and something I had been looking forward to, not having stepped inside the place for a good few years – in fact, I think John Major was prime minister at the time. Wife Karen, friends Theresa and Steve and myself were warmly welcomed on arrival and encouraged to have a drink in the bar area, where we were met by the hotel's genial general manager Andy Coleman, who made us feel immediately at home. We took our time to run through the restaurant's menus – à la carte, specials and dinner selection.

The bar is a comfortable, convivial retreat and has the feel of a cosy rural pub, and along with the usual selection of local draught beers, wines and spirits, also boasts a cocktail menu. Bar lunches are served daily or, weather permitting, in the garden beside the pool from noon until 1.45pm.

The dining area is light and airy, with a simple and unfussy décor of pale painted granite walls, dark comfy leather seating and pastel patterned linen.

La Barbarie prides itself on sourcing quality local produce and not messing about with it too much. It is honest local dining in unpretentious surroundings and the staff, who on Saturday were a delight, are attentive but never intrusive.

For starters Theresa chose Guernsey crab cakes with a salad garnish and sweet chilli jam, which had a zing and melded with the juicy, sweet meat of the crab perfectly. Karen had tian of hand-picked Guernsey crabmeat and dill creme fraiche dressing, which came with tempura king prawns and an avocado and blush grapefruit salad, all of which hit the spot.

I opted for classic oak-smoked Scottish salmon garnished with lemon, capers, finely chopped shallots and cracked black pepper.

It arrived on a dark grey slate, the colours



Seared scallops and pak choy with toasted sesame seeds, rice noodle salad and hoisin dressing. (14058462)



Tian of hand-picked Guernsey crabmeat, dill, creme fraiche dressing. (14058464)



Oak-smoked Scottish salmon, garnished with lemon, capers, finely chopped shallots and cracked black pepper. (14058460)

Quality Country Cooking **Mint** BRASSERIE Quality Country Cooking

OPEN TUESDAY TO SUNDAY
(Closed Monday)

Serving coffee, cake, light lunches, sandwiches, afternoon tea and daily specials we are also open evenings Friday & Saturdays. Treat yourself to our Al La Carte Sunday lunch menu including Sunday roasts.

Also available for private functions and outside catering available.

Tel: 266556
W: www.mint.gg E: tom@mint.gg

Quality Country Cooking **Muse** CAFE, DELI, VINO Quality Country Cooking

Our light and airy cafe offers breakfast, morning snacks, lunch and afternoon treats, the take-away deli offers a selection of delicious, freshly prepared food.

Whether you crave a freshly baked pastry for breakfast or an indulgent bacon sandwich, washed down with an espresso based coffee.

Tel: 727101
www.muse.gg relax@muse.gg

ROC SALT
BEACH CAFE & RESTAURANT

OPEN 5 DAYS A WEEK

Serving Coffee, Cakes, Lunches and evening meals Wednesday, Thursday, Friday and Saturday. Available for private functions.

Closed Mondays & Tuesdays.
Please call 246129 for more information
www.rocsalt.gg info@rocsalt.gg



Everything from what to eat, to where to eat.



Duck, orange and redcurrant sauce with spiced red cabbage and pan-roasted potatoes. (14058450)



La Barbarie mess: crushed meringue, ice cream, seasonal berries and Guernsey cream. (14058446)



New season lamb cutlets with port wine sauce, plus fine green beans and creamy dauphinoise potatoes. (14058456)

contrasting effectively and the capers adding a touch of piquancy. Steve went for seared scallops with pak choy, toasted sesame seeds, rice noodle salad and hoisin dressing.

The scallops were delicious and perfectly cooked, and with a noodle/rice accompaniment proved a perfect opener before the main event.

As spring seems to have finally sprung from the depths of winter, I chose juicy new season lamb cutlets – cooked medium rare – with port wine sauce, fine green beans and creamy dauphinoise potatoes. This seasonal offering was an ideal dish. Karen had sea bass with hollandaise sauce, green beans and, her favourite, tempura courgettes – crispy and delicious, so I'm told. The sea bass was seasoned to perfection, beautifully cooked and therefore as succulent as you would hope.

Theresa chose confit of duck leg with orange and redcurrant sauce, spiced red cabbage and pan-roasted potatoes. The duck came sliced, pink and juicy and the cabbage was just right – a perfect foil for the rich meat.

Steve went for rib-eye steak garnished with grilled tomato, mushrooms, herb butter, mange tout and Lyonnaise potatoes. To complement the meal we chose a bottle of the house-recommended merlot, a medium-bodied wine with notes of dark fruits.



La Barbarie's dining area is light and airy. (Picture by Chris George)



Sea bass with hollandaise sauce, green beans and tempura courgettes. (14058452)

By the time it came to dessert, Steve knew exactly what he wanted – the cheese board, which arrived with grapes, celery and a basket of crackers that could have fed an army. All the cheeses were Guernsey-made, from Fort Grey Blue to smoky Cheddar.

The minor let-down of the night for me was the creme brulee, which hadn't quite set. First world problems, eh?

Still, the fresh strawberries and home-made butter shortbread made up for this slight hiccup in an otherwise faultless meal.

Karen ordered lemon sponge pudding, which came with vanilla ice cream and a caramel brittle – a hearty dessert that proved remarkably light.

Theresa went for La Barbarie 'mess' – crushed meringue, ice cream, seasonal berries and Guernsey cream. It was pure indulgence, palate-pleasing perfection on a plate.

La Barbarie Restaurant has plenty to shout about. It ticks all the boxes for good food in comfortable surroundings and great service. I left knowing I won't leave it so long until my next visit.

Take a trip to Saints – you'll find a welcome on the hillside

A four-course table d'hôte and à la carte menu are served until 9pm daily. Go to www.labarbariehotel.com or call 235217 to book.

Open Tuesday-Sunday 7am-6pm

Nellie's
BAKERY & COFFEE SHOP

Telephone: 726863

Hot & Cold Food Eat In or Take Away
Cakes, Pastries and Birthday Cakes, Portuguese Food
Pre-orders welcome

L'Eree Bay Hotel
Bar & Brasserie

Open 7 days a week, serving lunch and dinner.

Dip 'n' Dine in our heated outside pool. Bouncy Castle.

20% Off over 60's lunchtime food only.

Reservations 264161

BRANDALES
THE LAST POST

A firm favourite with the locals, this family run and friendly pub has a pool table, popular menu including a children's menu. Children are welcome to enjoy the safe and enclosed outdoor play area the Postie Pirate Ship.

Bar meals are served Tuesday to Saturday lunch 12.00pm till 2.00pm and dinner 6.00pm till 8.30pm. Closed Mondays except bank holidays. Open Sunday's 12pm - 4pm.

Tel: 236353

20 15

THE LOBSTER & GRILL

Fresh Look
Fresh Lobster at
Friquet Hotel

Lunch 12pm to 2pm and Dinner 6pm to 9.30pm
Telephone 259974

Free Wi-Fi

NOW SERVING

FRESH, DELICIOUS HOME COOKED FOOD 7 DAYS A WEEK

THE QUEENS INN
ST MARTIN'S

www.thequeensinn.gg

EARLY BIRD 10% DISCOUNT 6-7:30pm

RELAX THIS SUMMER WITH CRAB & LOBSTER SALAD OR JUICY STEAKS IN OUR NEW BEER GARDEN

T: 01481 238398 E: reservations@thequeensinn.gg

MORA
RESTAURANT & BRASSERIE

Open 7 days a week for
Lunch & Dinner in the
Restaurant or Brasserie

with live music every Friday night.
Come and sample our exclusive Cocktail menu

Also available Tapas menu and Set Lunch menu available

£15.00 for 2 courses
or £18.00 for 3 courses

Tel: 715053 Web: www.mora.gg

La Barbarie
HOTEL • RESTAURANT • BAR

• Bar Lunches • A La Carte • Sunday Roast & Carvery •
• 6's & 7's Early Dinner Menu •

Saints Bay, St Martin's. Tel: 235217
reservations@labarbariehotel.com
www.labarbariehotel.com

Wayside Cheer Hotel

Open 7 days a week for lunch and dinner, serving Bar Meals mid day till 1.45pm and dinner 6.00pm till 8.45pm.

The Tudor Bar is a favourite with the locals, offering Entertainment every weekend and serving some of the finest food in the Island.

The **BLACK ROCK GRILL** is served daily.

Super Sunday carvery available every Sunday lunch.

Tel: 257290

da nello
RISTORANTE ITALIANO

Open 7 days a week
Including Sundays

Lunch noon – 2.00pm
Dinner 6.30pm – 10.00pm

SPRING MENU
Lunch 1 course £10.95 or 3 course £15.50

T (01481) 721552 | F (01481) 724235
E danello@cwgsy.net | W www.danello.gg
46, Le Pollet, St Peter Port, GY1 1WF

GRANDES ROCQUES
BURGER BAR

NEW Burger menu NOW available

- STEAK & STILTON
- SURF AND TURF
- BBQ PULLED PORK

Plus many more....

Tel: 255733 for bookings

ISLAND KEBABS

Open 6 nights
(closed Tuesdays)

a week from 5.00pm, quality doner, and chicken kebabs, homemade pizzas, burgers and chips and Latvian food.

Telephone 728161
8 The Bordage, St Peter Port, Guernsey

Savabdi
RESTAURANT

Telephone 725805

Open Monday to Sunday
Lunch 12-2.30 p.m. Dinner 6.00-11.00 p.m.

Great venue for parties.
We cater for outside events.
Kob Koon Ka
North Plantation, St Peter Port

Visit www.guernseylovesfood.com and search restaurants, view menus and book your table

If you wish to advertise on www.guernseylovesfood.com email food@guernsey-press.com or call 240277