GY4 FOOD

classic fish and chips.

Fine finger food: The ribs and wings combo.

butter pudding with Guernsey ice cream.

Tuesday 24 September 2019

THE CORNERSTONE

Grange Lodge Hotel www.grangelodgehotel.com We are open 7 days a week for lunch and dinner

Monday Night - Curry Night Curry + drink £11.50

Tuesday Night - Burger Night Burger + drink £11.50

HAPPY HOUR ON FRIDAY 5pm - 6.30pm

20% OFF DRINKS (exclusions may apply)

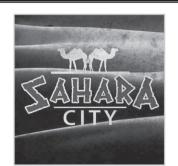
ENJOY A SUNNY DAY IN OUR OUTSIDE SEATING AREA!

Please contact us for more information, tel: 725161

The Authentic Taste of the Sahara

Sunday Carvery It is served from 12pm-2pm Choice of meats including roast beef,

£9.95 PER PERSON



Le Trelade Hotel, Forest Road, St. Martins Call 230794



W Wayside Cheer Hotel

DAVID KIDD The Voice of TOM JONES Sat 5th October, 2019

- Monday Afternoon Scottish Dancing
- Tuesday Evening Quiz Night Starts 8 pm
- Wednesday Morning Beginners Line Dancing
- Wednesday Night Karaoke

Sunday All Day Carvery 12.00pm - 8.45 pm

Grandes Rocques, Castel. Call: 01481 257290 Email: enquiries@waysidecheerhotel.com



Open from Tuesday to Sunday **Closed on Monday**

• Thursday Night From 6pm - all Levels Line Dancing

• Friday Night - Live Entertainment

• Saturday Night - Live Entertainment

Meals Served Daily, Lunch & Dinner

Lunch noon - 2.00pm Dinner 6.30pm - 10.00pm 3 course lunch menu £15.50 3 course dinner menu £25.95

Please call for reservation (01481) 721552 46, Le Pollet, St Peter Port, GY1 1WF



Ne're delighted to announce the launch

want to try a locally

WIN a solid silver placing these silver gifts amongst diner's dishes

Breda Lager or Blue Mantis Vodka, we have

ething for everyone.

including Blue Bottle Gin. throughout the Festival.

A place for everyone

BISTRO IS OPEN ALL WEEK!

Driftwood Inn

PIZZA TAKEAWAY MENU 5pm - 9pm Sunday until 8.30pr Call: 265567

> **NEW BISTRO** MENU

Our Terrace is OPEN for Lunch, Dinner or drinks

f 💆 🔘 Check our latest news and events on social media!

iftwoodinn.co.uk | 01481 264436 **ENJOY STUNNING SEA VIEWS AND SUNSETS**

unch Monday to Saturda 12pm-2pm inner Monday to Saturda 5.30pm-9pm

Lunch Tuesday to Saturday 12pm-2pm ner Monday to Saturda 6pm-9pm Sunday Lunch 12pm-2.30pm Bistro

GY4 FOOD Visit www.gy4you.gg Dinner 5.30pm-8.30pm in Ba

Mica Ramsey and her family found fantastic grub in an almost fantastical setting when they stepped through the doors of the delightfully quaint Cornerstone pub

Comfort, atmosphere and hospitality

UR walk along the quaint streets of Hauteville confirmed two ings on a grey and dreary nat and, cajoled by its chilly winds and a distinct lack of adequate lunch, we were definitely hungry These conditions made the sight of The Cornerstone pub on the corner of Cornet Street one for sore eyes indeed The bar was near full with jovial regulars catching up over a pint and watching the sport. The pub's friendly and welcoming owner, Bouwen, wasted no time in greeting us and escorted us to the rear part of the pub which forms the restaurant. Joining me for the evening were my longsuffering parents, gladly taking up the infrequent occasion when dinner is on me.

We caught up on the day's most notable events, perused the menu and took in our surroundings.

Were it not for the distinct absence of a tin whistle melody, we could've almost been in the fictional land of Hobbiton. Between the jubilant babble from the bar, the undulating granite walls held up by wizened old beams and traditional wooden furniture, the pub oozes character and old-Guernsey charm. In such Tolkein-esque settings, the sudden landing of a raucous rabble of boozy dwarves arriving to sample the selection of real ales probably wouldn't have seemed amiss. Restaurant manager Max came to take our drinks order and my dad - taking his reviewing responsibilities with trademark (perhaps overzealous) gusto – set about putting Max's product knowledge to the test. The two exchanged gin and tonic notes before Max deftly recommended two Channel Islands gins, Pink Granite of Jersev and White Rock Brewery's own Ten Degrees - both served with Mediterranean Fever-Tree. We hadn't tried either gin before and delighted in their unique and fragrant blend of botanicals, Good shout, Max.

Then it was on to the food. To start, I had the deep-fried Camembert, Dad went for the ham hock terrine and Mum chose the prawn cocktail. My Camembert came with a small side salad and a sweet Cumberland sauce. which made the perfect accompaniment to the smooth and tangy cheese. Dad's terrine was seasoned with a tasty balance of herbs, moist throughout and





Classic combination: Prawn cocktail

served with crusty white bread, salad leaves and Cumberland sauce. Mum's prawn cocktail came classically presented, matched with Guernsey-buttered seeded bread and a twist of lemon. Our first of three courses came in good time, well-portioned and full of flavour, with a friendly Max on hand to tend to any questions or requests. So far, we were happy customers.

Appetites now significantly dented, we moved on to the main course. It was an easy decision for Mum - her favourite, fish and chips. A large fillet of locally-



caught fish sat atop crispy steak-cut chips, complemented by mushy peas, tartare sauce and a wedge of fresh lemon. She remarked that the fish was meaty, white – all the hallmarks of a great effort for a connoisseur such as herself. Dad took on the ribs and wings combo, which according to the pub's Facebook page came well recommended. The dish came with a good amount of sweet barbecue sauce on tender ribs and succulent wings, with plenty of chips to enjoy with an array of table sauces. For me, it had to be the special of the day – salmon and king prawn linguine. A comforting bowl of al dente linguine in a rich and buttery sauce, dappled with the most beautifully cooked prawns and salmon, garnished with Parmesan and fresh parsley. Another sterling recommendation from our dutiful host, it was a creamy pasta lover's dream.

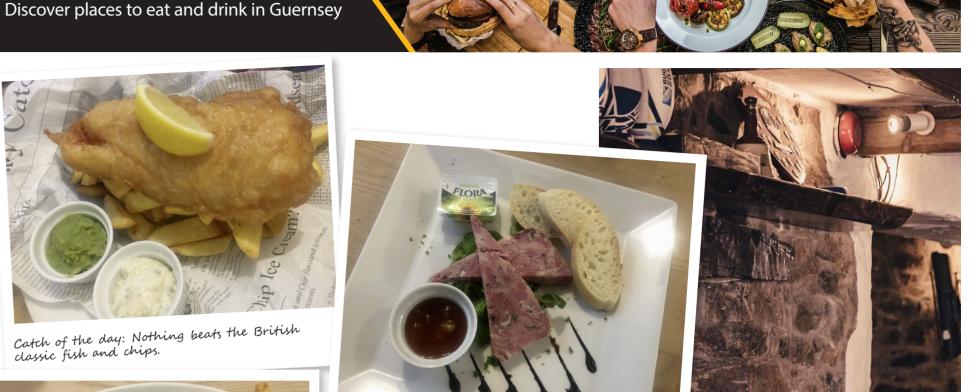
veritable conference took place next to decide on desserts. We quickly established the ol' 'get a different one each and share' strategy but whittling such a tempting menu down to just three choices proved problematic. A consensus was met: chocolate brownie, bread and butter pudding and the hotly-anticipated (by me) homemade Mars bar cheesecake.

'I had a feeling you were going to choose that,' Max laughed.

The brownie was pleasingly rich and chocolatey, warmed to a slightly gooey cream. The bread and butter pudding, also served with ice cream, was sweet and moreish, with an expert ratio of raisins and custard. The cheesecake, however, stole the show. Smooth mascarpone studded with melty chunks of Mars bar and a crumbly biscuit base supplying a lovely bit of crunch. Max checked in to find three empty plates and zero complaints.

Both Max and Bouwen paid incredible attention to us throughout our evening at The Cornerstone, taking the time to let us get to know both them and their restaurant personally. The team's affable nature and love for what they do shine. imbuing the place with the intangible element that makes a good restaurant great. The Cornerstone is exactly what it says on the tin, a good old-fashioned pub. The atmosphere, comfort and hospitality, not to mention the faultless cooking of head chef Antonio, make it an easy choice for a meal and a drink out. See you next

◆ Visit https://thecornerstone.gg to find out more or call 713832 to book a table.



Add hock: Moist and



Rich and decadent: Chocolate brownie with Guernsey ice cream



Out of this world... the Mars bar





GIGS IN THE PUBLIC BAR FROM 9PM 21ST SEP - MATT BONNEVILLE AND CAGE SHAKERS

FRESH, DELICIOUS HOME COOKED FOOD 7 DAYS A WEEK.

OPEN FOR FOOD ON SUNDAY NIGHTS

T: 238398 E: reservations@thequeensinn.gg www.thequeensinn.gg



PASTA WITH FRIED COURGETTES, FRESH BASIL, ROYAL GREENLAND PRAWNS, FRESHLY GRATED PARMESAN CHEESE AND GSY CREAM

SUMMER OPENING TIMES OPEN 7 DAYS A WEEK FROM 9:30AM TILL LATE MONDAY 9:30AM TILL 6PM

New evening Menu Bouncy Castle Find or Menus online: www.GY4Y0U.qq T: 254434

