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"The freshly caught lobster we ate at La Barbarie Hotel where we stayed, covered in that wonderful yellow Guernsey butter, was the best we have ever tasted."

BBC TV celebrity fish Chef Rick Stein and Producer David Pritchard



## À La Carte Dinner Menu



Please feel free to 'Mix and Match' with choices from the Daily Set Menu

### Starters

#### Seafood Soup

Made with Fresh Local Fish garnished with Croutons, Gruyere and Rouille - £5.95

#### Seared Guernsey Scallops

With Pancetta Crisp, Seasonal Leaves and Sweet Chili Dressing - £7.75

#### Hand Picked Guernsey Crab Meat and King Prawns

Avocado and Lemon Herb Mayonnaise - £7.25

#### Smoked Scottish Salmon

Finest Oak Smoked Salmon garnished with Lemon, Capers, Finely Chopped Shallots and Cracked Black Pepper, Brown Bread - £7.25

#### Duck Terrine

Kumquat Chutney and Toasted Granary Bread - £6.25

#### Home Smoked Fillet of Spiced Beef

Avocado and Beetroot Salad, Grain Mustard Dressing - £7.75

#### Seafood Ragout

Selection of Seafood gently simmered in Lobster Sauce - £6.95

### □ Vegetarian Dishes

Can be served as a starter - £5.95 or main course - £10.95

#### Grilled Asparagus, Baby Leaf Spinach, and Poached Egg

Topped with Hollandaise Sauce

#### Grilled Guernsey Goats Cheese Bruschetta

On a bed of Seasonal leaves with Red Onion Jam and Balsamic Dressing

#### Pesto Risotto

Garnished with Roast Squash, Roast Sweet Peppers and Parmesan Crisp

Starters from our Daily Set Menu £5.75

*"People who say they sleep like a baby usually don't have one"*

### Main Courses

#### Brochette of Scallops and Monkfish

wrapped in Smoked Bacon, Chive Beurre Blanc and Steamed Basmati Rice - £16.50

#### Pan Roasted Sea Bass

served on a bed of Wok seared Bok Choi and Bean Sprouts, Egg Noodles, Chili, Garlic, Ginger and Oyster Dressing - £16.50

#### Grilled Brill

Shellfish Veloute, Cream Potato and Baby Leaf Spinach - £16.95

#### Medley of Grilled Local Seafood

Selection of minimum four Fish, normally Brill, Sea Bass, Monkfish and Scallops, Champagne Sauce, Panache of Seasonal Vegetables and New Potatoes - £17.50

#### Roast Rack of Spring Lamb

with a Mustard and Herb Crust Gratin Dauphinoise and Roast Butternut Squash, Thyme Jus - £15.95

#### Duo of Duck

Pan Seared Breast with Honey and Lemon, Leg Confit, Buttered Spring Cabbage, Baby Roast Potatoes, Red Wine Sauce - £15.95

Grilled Fillet of Beef  
Wild Mushroom and Madeira Cream, Roast Cherry Vine Tomatoes, Fine Green Beans  
and Spring Onion Rosti - £18.25

Guernsey Beef, Veal, or Sark Lamb  
Please ask for Today's special

Main Course Dishes from our Daily Set Menu including Vegetables £12.95

For a Selection of Vegetarian dishes please see our Starters Section above

#### ▫ La Barbarie Steak Board

Fillet - £17.50 (8oz) | Sirloin - £15.50 (8oz)

Choose from Garlic Butter, Wild Mushroom, Pepper or Béarnaise Sauce or Simply Plain Grilled.  
All garnished with Tomato, Mushroom and Onion Rings.

Chateaubriand - £33.95

Béarnaise Sauce, Tomato, Onion Rings and Mushroom Garnish

#### ▫ Marine Cuisine

A large selection of local and seasonal fish available weather permitting, cooked however you  
choose and served with a choice of sauces: Hollandaise, Champagne, Lobster or Chive Butter

Local Scallops - £14.95 | Salmon - £11.95 | Fresh Sea Bass - £14.25

Monkfish - £14.50 | Local Brill - £15.95 | Guernsey Lobster - £ market price

#### Potatoes, Vegetables, Salads and Side Orders

Should you prefer your Vegetables well cooked please advise when ordering

Panache of Green Vegetables - Courgette Fritte - Green Beans - Onion Rings Cauliflower Gratin - £2.25 each  
Potatoes: Fries - New - Sauté - £2.25 each

Baby Leaf Spinach £2.95

Selection of Salads: Mixed Salad, Green Leaf Salad, Tomato & Red Onion Salad or Caesar Salad - £3.75 each

*"I never worry about diets. The only carrots that interest me are the number you get in a diamond." Mae West.*

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#### Desserts

Hot Chocolate Fondant

White Chocolate Ice Cream (Please allow 15 minutes) - £5.95

Strawberry Shortbread

A Sandwich of Shortbread Biscuits filled with Fresh Strawberries And Guernsey Cream - £5.45

Warm Apple Tart

Butterscotch Sauce & Burnt Cream - £5.45

Baked Vanilla Cheesecake

Mixed Berry Compote - £5.45

Honey Almond and Pear Pie

With Dark Chocolate Sorbet - £5.45

Sweets from our Daily Set Menu - £4.95

Guernsey Farmhouse Luxury Ice Cream

made with tender loving care. Its bloney good Caramel Fudge Maple Syrup and Pecan Summer Berry - £4.25

*"Stressed spelled backwards is desserts. Coincidence? I think not"*

#### ▫ Guernsey Cheese Board - £6.25

Extra Mature Cheddar - Award winning Full Bodied Cheddar from the Guernsey Dairy

Frie d'Or - Mellow cream cheese from the famous Guernsey Breed

Fort Grey Blue - Soft Blue Cheese made from full fat Guernsey Milk

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(Some Dishes may contain Nuts. If you have an allergy please check with the Waiter when ordering)

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