

- HOME
- RESTAURANT
- DINNER MENU
- BAR MENU
- RESERVE A TABLE

"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



## A La Carte Dinner Menu



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

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

### Starters

#### Seafood Soup

Made with Fresh Local Fish garnished with Croutons, Gruyere and Rouille - £6.10

#### Seared Guernsey Scallops

with Chorizo, Pickled Seasonal Vegetables, Sun Blushed Tomato Dressing - £8.10

#### Timbale of Hand Picked Guernsey Crab Meat, Crab Cake

Sweetcorn Coriander Salsa - £8.10

#### Smoked Scottish Salmon

Finest Oak Smoked Salmon garnished with Lemon, Capers, Finely Chopped Shallots and Cracked Black Pepper, Brown Bread - £7.95

#### Platter of Continental Charcuterie

Bayonne Ham, Coppa, Bresaola, Rosette de Lyon and Speck Homemade Piccalilli and Crusty Bread - £6.95

#### Home Smoked Fillet of Spiced Beef

Beetroot Carpaccio, Wild Rocket, Parmesan Shavings & Truffle Dressing - £7.95

### □ Vegetarian Dishes

Can be served as a starter - £6.25 or main course - £11.95

#### Grilled Guernsey Goats Cheese

Slow Roast Cherry Tomato and Green Bean Salad, Balsamic Dressing, Roast New Potatoes - £6.75

#### Sauté Seasonal Vegetables

served in a Crisp Filo Pastry Case, Roast Asparagus & Pesto Dressing

#### Piedmontese Style Peppers

Roast Peppers filled with Tomatoes, Olives, Shallots, Garlic and Basil served with Couscous

Starters from our Daily Set Menu £6.25

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

### Main Courses

#### Medley of Grilled Seafood

Selection of minimum 4 Fish, normally Brill, Sea Bass, Monkfish, Scallops and King Prawns, Champagne Sauce, Panache of Seasonal Vegetables and New Potatoes - £17.95

#### Gently Spiced Fillet of Brill with Scallops, Herb Dressing

Roast Asparagus & Cherry Tomatoes, Crushed Potatoes - £17.50

#### Grilled Sea Bass

Crab Risotto, Baby Leaf Spinach & Shellfish Bisque - £17.50

#### Barbary Surf 'n' Turf

Fillet Steak, Grilled King Prawn Tails, Red Wine Sauce Roast Cherry Tomatoes, Baby Leaf Spinach and Champ - £18.50

#### Roast Rack of New Season Lamb, Rosemary and Port Sauce

Baby Seasonal Vegetables and Dauphinoise Potatoes - £16.50

#### 5 Spice Crusted Breast of Barbary Duck

Stir Fried Greens, Egg Noodles, Teriyaki Sauce with Chilli & Ginger - £16.50

Main Course Dishes from our Daily Set Menu including Vegetables £13.50

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

Should you prefer your vegetables well cooked please ask when ordering

#### ▫ La Barbarie Steak Board

Fillet - £18.25 (8oz) | Ribeye - £16.25 (10oz)

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

Chateaubriand - £36.95

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 Lemon Butter)

Local Scallops - £15.50 | Salmon - £12.50 | Fresh Sea Bass - £14.75

Local Brill - £16.50 | 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 - £2.60 each  
Potatoes: Fries - New - Sauté - £2.60 each

Baby Leaf Spinach £3.25

Selection of Salads: Mixed Salad, Green Leaf Salad, Tomato & Red Onion Salad or Caesar Salad - £3.95 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

Vanilla Panna Cotta

Seasonal Berry Compote - £5.95

Pear and Almond Tart

Dark Chocolate Sorbet - £5.65

Lemon Dessert

Lemon Verbena Crème Brulee, Lemon Sorbet, Lemon Shortbread - £5.65

Banoffee Sundae

Oatmeal Crumbs, Banana Ice Cream, Toffee Sauce, Bananas and Fresh Guernsey Cream - £5.65

Sweets from our Daily Set Menu - £5.25

Guernsey Farmhouse Luxury Ice Cream

Made with tender loving care. Its bloney good: Caramel Fudge, Summer Berry, Maple Syrup and Pecan - £4.75

Brown Brothers Late Harvested Muscat

A pudding wine, sweet as sugary things! but nicer - £5.95 per glass £19.95 per bottle

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

#### ▫ Guernsey Cheese Board - £6.95

Served with Celery, Grapes, Walnut Bread & Biscuits. All Cheeses are produced in Guernsey

Mature Smoked Cheddar - As above but Smoked, simples

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

Fried Or - Mellow cream cheese

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

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