



ST PIERRE PARK
— HOTEL, SPA & GOLF RESORT —

Terrace Bar Menu



CHEESE SELECTION

BREAKFAST Served 8AM-11:30AM

PASTRIES

Plain croissant | 3
(kcal 299)

Add on
Wessex honey roast ham & mature cheddar
cheese | 5
(kcal 460)

Mature cheddar cheese | 4
(kcal 443)

Wessex honey roast ham | 4
(kcal 337)

Toast & preserves | 3
Salted Guernsey butter (kcal 454)

ROLLS

Smoked salmon | 9
Cream cheese bagel (kcal 408)

Two Hand Picked recipe sausages | 5
Toasted brioche roll (kcal 614)

Crispy bacon | 5
Three rashers in a toasted brioche roll (kcal 417)

Two Chapel Farm fried eggs | 5
Toasted brioche roll (kcal 538)

NIBBLES

Buttermilk chicken popcorn | 6
Ranch dip (kcal 356)

Honey-glazed chorizo bites | 6
Fresh basil (kcal 421)

Home marinated mixed olives | 5
Chilli oil, garlic, fennel seeds
(kcal 68)

Homemade hummus | 7
Warm flatbread (kcal 370)

British cheese board

Grapes, celery, quince jelly, chutney and crackers
3 cheeses (kcal 778) | 14
5 cheeses (kcal 885) | 20

Black Bomber

An extra mature and bold flavoured cheddar in a handsome black wax coating which goes fantastically with all types of chutney.

Golden Cross goat's cheese

A charcoal coated log-shaped goats cheese with a firm texture and fresh lemon flavour which intensifies with age.

Barkham Blue

Made in an ammonite shaped round, it is covered in an attractive natural mould-ripened rustic rind. The deep yellow moist interior is spread with dark blue-green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheeses.

Brie

A soft cow's milk cheese named after Brie, the French region from which it originated (roughly Seine-et-Marne). It is pale in colour with a slight grayish tinge under a rind of white mould. The rind is typically eaten, with its flavour depending largely upon the ingredients used and its manufacturing environment.

Cornish Yarg

Cornish Yarg is a nettle-wrapped semi-hard cheese made from grass-rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core, it consistently wins top international awards.

A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Adults need around 2000 kcal per day.

Served 1130-2145.

PIZZA

All served on a classic margherita base

Margherita | 14

Mozzarella, tomato sauce, fresh basil (kcal 989)

Portobello | 14

Fresh basil & portobello mushroom (kcal 1021)

Romagnola | 17

Rocket, prosciutto (kcal 1060)

Hawaiian | 14

Farmhouse ham, pineapple (kcal 972)

Meat Feast | 17

Roasted ham, pepperoni, roast chicken, salami, fresh basil, parmesan (kcal 1137)

PLATTERS To share

Seafood platter | 75

Channel Islands scallops, white bait, tempura prawns, Liberation Ale battered Channel Island plaice, salt & pepper squid, samphire, garlic butter, lemon, caper berries, tabasco, aioli tartar (kcal 1673)

Charcuterie board | 35

Prosciutto, Milano salami, chorizo, balsamic onions, cornichons, vine cherry tomatoes, olives, Roquettes cider chutney, Guernsey butter, toasted sourdough (kcal 985)

Plant based | 30

Beetroot falafel, roasted heritage squash, chargrilled courgette, olives, hummus, vine cherry tomatoes, flatbread (kcal 1123)

DESSERT

Chocolate Brownie | 8

Vanilla custard, chocolate sauce (kcal 573)

Warm Belgian waffles & fresh fruits | 8

Whipped cream, maple syrup (kcal 632)

Chocolate sundae | 8

Chocolate & vanilla ice cream, Chantilly cream, marshmallows, brownie pieces (kcal 682)

Fresh fruit platter | 8

Vanilla syrup (kcal 480)

Homemade Ice creams & sorbets | 8

Fruit coulis (kcal 478)

SMALL PLATES

Salt & pepper squid | 11

Aioli, lemon wedge (kcal 738)

Tomato ragout, chorizo & butter fried tiger prawns | 14

Grilled sourdough (kcal 433)

Prawn cocktail | 14

Marie Rose sauce (kcal 478)

Soup of the day | 8

Sourdough (kcal 405)

Cajun spiced halloumi fries | 12

Home made tzatziki (kcal 396)

Smashed avocado | 10

Poached hen's egg, sourdough toast (kcal 388)

Crispy fried white bait | 10

Lemon & chive mayo (kcal 769)

SIDE ORDERS

Koffman chips or fries | 4

(kcal 387/332)

Sweet potato fries | 6

(kcal 339)

Seasonal green vegetables | 5

(kcal 133)

Garlic bread | 6

(kcal 513)

Rocket & parmesan salad | 5

(kcal 139)

Truffle & parmesan chips | 9

(kcal 475)

Crushed & roasted new potatoes, ranch dip | 5

(kcal 348)

Minted peas | 4

(kcal 255)

SANDWICHES

Available 24 hours

On farmhouse bread, served with house salad & lightly salted Kettle Crisps

Wessex honey roast ham | 10

English mustard & beef tomato (kcal 780)

Roasted chicken | 12

Beef tomato, lettuce, black pepper & truffle mayo (kcal 935)

Atlantic prawn | 12

Marie Rose sauce, gem lettuce (kcal 926)

Chapel Farm Egg mayonnaise | 10

Watercress (kcal 1129)

Guernsey mature cheddar | 9

Fine pickle (kcal 977)

Roasted turkey | 12

Cranberry sauce
(kcal 832)

Club sandwich | 17

(Only available 11.30am-9.45pm)

Over easy fried egg, bacon, tomato, crisp, lettuce, roast chicken breast (kcal 1101)

St Luc brie de Meaux | 16

(Only available 11.30am-9.45pm)

Hot open multigrain bloomer, cranberry sauce (kcal)

HOT SOURDOUGH SANDWICHES

Served with house salad & Koffman chips

Pastrami beef | 18

Caramelised onion, English mustard, cheddar cheese (kcal 722)

Croque monsieur | 16

Honey roast ham, mature Guernsey cheddar, bechamel (kcal 682)

Vegan BLT | 14

Plant based rashers, cream cheese, beef tomato (kcal 500)

Add on's for large plates

Roast chicken | 5 (kcal 352)

Smoked salmon | 7 (kcal 147)

Tofu | 4 (kcal 102)

Smoked bacon | 4 (kcal 268)

Avocado | 4 (kcal 159)

Two poached eggs | 3 (kcal 24)

LARGE PLATES

30 day dry aged Scotch 10oz* Sirloin | 28 or 8oz* Fillet | 38

Traditional garnish, chunky chips, peppercorn sauce (kcal 1103/1090)

Chicken burger | 18

Hash brown, cheddar cheese, ranch sauce, beef tomato, cos lettuce, Koffman fries (kcal 959)

St Pierre Park beef burger | 18

8oz beef burger, cheddar cheese, relish, cos lettuce, beef tomato, Koffman fries, red onion, mayonnaise (kcal 1243)

St Pierre Park plant-based burger | 18

Moving Mountains burger, burger relish, beef tomato, cos lettuce, red onion, Koffman fries (kcal 773)

Trio of fish | 19

Liberation Ale battered Channel Island plaice, whitebait, tiger prawns lemon, tartar sauce, Koffman fries or house salad (kcal 948)

Crab & tiger prawn linguine | 21

Chilli & tomato sauce, garlic bread (kcal 820)

Lamb chops | 27

Mint & cucumber yogurt, pomegranate, homemade flatbread sumac (kcal 936)

Heritage squash, artichoke & chargrilled courgette salad | 15

Tabbouleh, honey mustard dressing (kcal 417)

Caesar salad | 12

Cos lettuce, boiled egg, parmesan, sourdough, croutons, anchovy dressing (kcal 663)

Roasted heritage cauliflower salad | 15

Lime, tahini, pomegranate, unpasteurised golden Guernsey goat's cheese, granola crunch (kcal 661)

* Indicates approximate uncooked weight