

ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —



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WELCOME TO THE RESTAURANT

For fifteen years, from 1855 until 1870, the great French writer, Victor Hugo, made Guernsey his beloved exile. His statue in Candie Gardens depicts him as a man of strength and determination. His posture, walking stick and flowing cape recall how one of his chief pleasures was walking around the island.

Hauteville House, his home, is a constant source of intrigue and delight to its many visitors, and has been preserved exactly as it was.

It was in the newspaper, La Gazette de Guernsey that Hugo first published extracts from his novels. Perhaps his greatest tribute to Guernsey and its peoples is *The Toilers of the Sea* whose forward claims:

*"I dedicate this book to the Rock of Hospitality and Liberty,
to that portion of old Norman ground inhabited by the noble little nation
of the sea:
to the island of Guernsey, severe yet kind,
my present asylum, perhaps my tomb."*

We are proud to welcome you to our award winning Victor Hugo Restaurant and hope that it is your very own 'rock of hospitality' that reflects the qualities of what our beautiful island has to offer along with inspiration, intrigue and plenty to delight. Bon Appétit!



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.

*Hand*PICKED
HOTELS

STARTERS

Textures of beetroot
Royal Golden Guernsey goats cheese, toasted
pumpkin seeds

White onion Roquettes cider soup
Mature Guernsey cheddar & Liberation Ale rarebit

Channel Islands Chancre crab & avocado
Sourdough, tarragon oil

Heritage cauliflower
Granola crunch, lime, pomegranate, tahini dressing

Game terrine
Pickled beetroot, beetroot purée & beetroot chutney,
sourdough toast

*The majority of our dishes can be served in half portions for younger diners or
smaller appetites. Please ask a member of our team for details.*

MAIN COURSES

Roast corn fed chicken breast
Foraged Girolle, tenderstem broccoli, squash purée,
chicken cream sauce

Roast pork tenderloin
Celeriac & black truffle purée, wilted rainbow chard,
Roquettes cider sauce

Pan fried catch of the day
Variety of Autumn squash, wilted spinach, caviar sauce

Foraged Girolle & sorrel risotto
Wild rocket, parmesan crunch

Cauliflower steak
Caramelized cauliflower purée, roasted heritage cauliflower,
chimichurri dressing

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INDULGING LIQUEUR COFFEES

Irish coffee 9

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso coffee 9

Fine Italian roast coffee with Tia Maria and demerara sugar, crowned with fresh double cream

Café Carajillo 9

Fine Italian roast coffee with Courvoisier cognac, crowned with fresh double cream and lemon zest

Café Disaronno 9

Fine Italian roast coffee with Disaronno Amaretto and demerara sugar, crowned with fresh double cream

Baileys coffee 9

Fine Italian roast coffee with Baileys Irish Cream liqueur and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso 4

Americano 4

Latte 4

Cappuccino 4

Hot chocolate 4

Syrups 1

Loose-leaf tea selections 3

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DESSERTS

DINNER INCLUSIVE MENU

Espresso cheesecake

Guernsey cream, vanilla, coffee crumb

Coconut panna cotta

Blackberry, mint, lime

Apple tart tatin

Vanilla ice cream

Mixed berry Eton mess

Guernsey whipped cream, broken meringue

Homemade ice cream & sorbet

Fruit coulis

(Please ask for today's selection)

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SELECTION OF BRITISH CHEESE

British Cheeseboard

Grapes, celery, quince jelly, chutney and crackers
3 cheeses (kcal 544) | 13 - 5 cheeses (kcal 968) | 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 goat's 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 cheese.

Brie

A soft cow's-milk cheese named after Brie, the French region from which it originated (roughly corresponding to the modern département of Seine-et-Marne). It is pale in color with a slight grayish tinge under a rind of white mould. The rind is typically eaten, with its flavor 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.

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AFTER DINNER DRINKS ON THE ROCKS

Baileys Irish Cream | 8

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey 50ml

Benedictine | 4

Herbal liqueur produced in France, flavoured with twenty-seven flowers, berries, herbs, roots, and spices 25ml

Disaronno | 4

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds 25ml

Remy Martin XO | 18

Rich, spicy, complex and truly historical Cognac 25ml

Courvoisier VS | 5

Rich, smooth, comforting a real treat 25ml

AFTER DINNER SIGNATURE COCKTAILS

Classic Manhattan | 12

Bourbon, sweet Vermouth and a splash of Angostura bitters

St Pierre Grasshopper | 12

Vodka, Creme de Menthe and cacao with fresh cream

Hugo Brandy | 12

Brandy, dark Creme de Cacao and fresh cream

Golden Cappuccino Martini | 12

Vodka, Galliano, Tia Maria with shot of espresso and fresh cream