

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 £9

Royal Golden Guernsey goats cheese, toasted
pumpkin seeds

Channel Islands Chancre crab £14

Grilled sourdough, herb oil

Atlantic prawn cocktail £9

Marie Rose sauce, lemon

Honey glazed ham hock £12

Beer chutney, toasted multi seed bloomer

Roasted heritage cauliflower £8

Tahini, pomegranate, granola crunch

MAIN COURSES

Pan roasted chicken breast £20

Baby carrots, wilted spinach, Guernsey cream chicken
jus

Seared Scottish salmon £23

Tenderstem broccoli, caramelized cauliflower puree,
parsley cream sauce

Grilled lamb cutlets £25

Provençal vegetables, rosemary jus

Potato gnocchi £18

White truffle oil, parmesan,
wild mushroom & thyme sauce

Pan fried cod loin £26

Guernsey lobster risotto

30 day dry aged sirloin steak £30

Roasted tomato, field mushroom, koffman chips, green
peppercorn sauce

SIDE DISHES

All sides £5

Guernsey creamed spinach

Herb new potatoes

Grilled tenderstem broccoli

Guernsey butter mash potato

Koffman chips

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INDULGING LIQUEUR COFFEES

Irish coffee 9

Peak & wild roasted coffee with Jameson's Irish whiskey, demerara sugar, Guernsey double cream

Calypso coffee 9

Peak & wild roasted coffee, Tia Maria, demerara sugar, Guernsey double cream

Café Carajillo 9

Peak & wild roasted coffee, Hennessy cognac, Guernsey double cream, lemon zest

Café Disaronno 9

Peak & wild roasted coffee, Disaronno Amaretto, demerara sugar, Guernsey double cream

Baileys coffee 9

Peak & wild roasted coffee, Baileys Irish Cream liqueur, demerara sugar, Guernsey double cream

HOT BEVERAGES

Espresso 4

Americano 4

Latte 4

Cappuccino 4

Hot chocolate 4

Syrups 1

Camillas loose leaf tea selections 3

Our coffee bean providers, Peak & Wild, partner with the John Muir Trust to support the restoration of Scotland's rainforests. Their goal is to save over 1,000 hectares of Scotland's rainforest over three years, and to help 2,500 young people across the UK & Ireland to achieve the John Muir Award.

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DESSERTS

Espresso cheesecake £9

Mocca coffee beans, coffee crumb

Apple tart tatin £8

Vanilla bean ice cream

Homemade ice cream & sorbet £8

Fruit coulis

(Please ask for today's selection)

Baked chocolate & salted caramel tart (VG) £10

Dark chocolate sorbet, raspberry purée

Three cheese board £14

Rocquettes cider chutney, cheese biscuits, celery, grapes

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SELECTION OF BRITISH CHEESE

British cheese board

Grapes, celery, quince jelly, chutney and crackers
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

Disaronno | 4

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

Remy Martin XO | 18

Rich, spicy, complex and truly historical Cognac

Hennessy VS | 5

Rich, smooth, comforting a real treat

AFTER DINNER SIGNATURE COCKTAILS

Winter cosmo | 12.50

Vodka, cranberry juice, brandy, rosemary, orange

St Pierre Grasshopper | 12.50

Wheadons GFC gin, Creme de Menthe, Guernsey cream

Victor Hugo collins | 12.50

Wheadons Pink Granite gin, citrus, soda

Mathews SPP martini | 12.50

Vodka, Tia Maria, shot of Matthew Algie espresso