FERMAIN VALLEY
HOTEL
ST PETER PORT, GUERNSEY

LITE BITES

Tiger prawns £12
Shell on, garlic butter with chilli, charred sourdough

Scallops and smoked lardons £14
Pea purée, herbs

Mozzarella and heirloom tomatoes (v) £12
Served on toasted sourdough, dressed salad

Beetroot hummus (v) £12
Sourdough, roasted root vegetables, feta cheese

WINE OF THE WEEK

SPARKLING

Tickerage Blanc de Blancs
Bottle £75, 125ml Glass £13

WHITE

Rioja Vivanco 2021
Bottle £30, Glass £8/175ml, £10/250ml

RED

Morgon Marcelle Lapierre, Beaujolais 2021
Bottle £35, Glass £8/175ml, £12/250ml

ROSE

Tickerage Rose 2022
Bottle £37, Glass £9/175ml, £13/250ml

MAINS

10oz sirloin steak £35
Guernsey butter and herbs, Koffmann's chips

Beef burger £19
Brioche bun, lettuce, tomato, gherkin, garlic aioli, chips

Chicken schnitzel £23
Rocket and parmesan salad

Halloumi burger (v) £19
Toasted brioche bun, gherkin, tomato, Koffmann's chips

Mushroom risotto (v) £18
(pb option available)

FISH

Seabass fillet £25
New potatoes, spinach, Guernsey butter sauce

Pan-seared salmon fillet £25
Herb mash, shellfish chive cream

Liberation ale battered cod and chips £22
Buttered peas, lemon wedge and tartare sauce

STEAK

Served with Pierre Koffman fries & salad

8oz Grass-Fed Fillet £37

10oz Grass-Fed Rib-Eye £36

20oz Grass-Fed Chateaubriand £65

Choice of sauce: Béarnaise, Peppercorn, Chimichurri, Café de Paris

SALADS

Sweet potato salad v £12
Kale, feta, granola crunch salad

Classic Caesar salad £12
Cos lettuce, Caesar dressing, croutons, crisp bacon bits, anchovies, parmesan

Add grilled chicken £8 | garlic prawns £8

PIZZAS

Margherita
Tomato, mozzarella, basil £14

Honey roast ham
Tomato, rocket and parmesan £16

Florentine
Spinach, Castle Farm egg, ricotta (v) £16

SIDES

Koffmann's chips £5
Koffmann's sweet potato fries £6
Rocket and parmesan salad, balsamic £5
Buttered new potatoes £4
Buttered minted peas £4
Roasted root vegetables £5

Hand PICKED HOTELS

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.