

SIZZLE & STONE

AT ROCK GARDEN

FERMAIN VALLEY
HOTEL
ST PETER PORT, GUERNSEY

STARTERS

Sizzling Seafood Platter to Share A taster of our seafood served on the sizzling stone with chilli, lime and soy dipping sauce	£15pp	Chicken Liver Parfait Green herb crust, red onion marmalade	£10
Gravadlax Salmon Dill mustard sauce, melba toast	£12	Tomato mozzarella & basil salad (v vg) Aged balsamic drizzle	£11

MAIN COURSES

ALL SERVED WITH UNLIMITED PIERRE KOFFMANN FRIES & SALAD

FARM

SERVED WITH YOUR CHOICE OF SAUCE: BÉARNAISE, PEPPERCORN, CHIMICHURRI OR RED WINE JUS

6oz Grass-Fed Sirloin Steak	£25	20oz Grass-Fed Chateaubriand Steak	£65
8oz Grass-Fed Rib-Eye Steak	£30	3 Lamb Chops	£35
8oz Grass-Fed Fillet Steak	£35	Jerk Chicken Breast Skewers	£22
10oz Grass-Fed Rib-Eye Steak	£34	8oz 28-Day Aged Fillet Steak	£42

SEA

SERVED WITH GARLIC BUTTER & CHIMICHURRI SAUCES

Sashimi-Grade Tuna Steak	£30	Guernsey Scallops	£27
Salmon Fillet	£23	Raw Jumbo Tiger Prawns	£25
Seafood Combo Tuna, salmon, scallop, tiger prawn	£29		

FIELD

SERVED WITH CHIMICHURRI SAUCES

Halloumi Steaks (v)	£21	Vegan Beef Flank (vg)	£25
Vegan Bratwurst (vg)	£21		

SIDES

Giant Roquette Cider Onion Rings	£4	Mac & Cheese	£4
Sweet Potato & Smoked Paprika Fries	£4	House Slaw (vg)	£4

(v) = vegetarian | (vg) = vegan

A discretionary servicecharge 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.

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WINE LIST

DOOLHOF WINES

EXPLORE SOME OF OUR BEST-LOVED WINES FROM SOUTH AFRICA

175ml | 375ml | 750ml

Doolhof Chardonnay 2021, Limietberg, South Africa

£8 | £16 | £32

Fresh with hints of apple, citrus, grapefruit & a floral finish

Doolhof Rosé 2022, Limietberg, South Africa

£8 | £15 | £30

Subtle aromas of peach & flower blossoms with a sweet raspberry undertone

Doolhof Pinotage 2022, Limietberg, South Africa

£8 | £17 | £34

Deep crimson with aromas of clove, vanilla, blackberries & sweet spice

Doolhof Malbec/Merlot 2022, Limietberg, South Africa

£8 | £17 | £34

Spicy Malbec meets soft & fruity Merlot – wonderful with Sirloin

SPARKLING, WHITE & ROSÉ WINES

125ml | 750ml

Bruno Paillard Brut NV, Champagne, France

£13 | £80

Crisp with fine bubbles & toasty, brioche base notes

Villa Saletta Spumante Rosé 2018, Tuscany, Italy

£10 | £50

Red fruit & lively bubbles from this Champagne-style Tuscan

175ml | 375ml | 750ml

Stefan Pratsch Grüner Veltliner 2021, Weinviertel, Austria

£9 | £17 | £34

Refreshing acidity with stone fruit aromas – tiger prawns are a perfect match

Caythorpe Sauvignon Blanc 2022, Marlborough, New Zealand

£12 | £23 | £46

Crisp gooseberry, pear & blossom – great for a halloumi steak

Martinot Pouilly Fuisse Premier Cru 2021, Burgundy, France

£21 | £42 | £84

Voluptuous notes of ripe pear, peach & smooth toasty oak – pair with seafood en papillote

STEAK-FRIENDLY RED WINES

175ml | 375ml | 750ml

Villa Saletta Raccolto a Mano 2018, Tuscany, Italy

£10 | £18 | £36

An approachable Cabernet blend from our own Tuscan estate – a great all-rounder

Panaramico Rioja 2019, Rioja, Spain

£13 | £26 | £51

Peppery red fruit and silky tannins – lovely with rib-eye

Villa Saletta 'Saletta Giulia' 2018, Tuscany, Italy

£22 | £43 | £85

Both the Cabernets, Franc & Sauvignon – Chateaubriand is a match made in heaven

Musso Nebbiolo 2022, Piedmont, Italy

£12 | £24 | £47

Peppery & spicy with lovely black fruits & firm tannins – wonderful with any steak

Château Canon St Émilion Grand Cru 2017, Bordeaux, France

£45 | £90 | £180

The epitome of Merlot from St Émilion – a juicy fillet is all that's needed

SOMETHING SWEET

70ml | 375ml

Château Lafaurie-Peyraguey Sauternes 2001, Bordeaux, France

£14 | £70

Unctuous notes of marmalade & dried apricot