

the Pavilion



## Salads & Light Bites

Guernsey Chancre crab salad	<b>£10/£20</b>
Cucumber, avocado, lemon and black pepper mayonnaise, poppy seed filo	
Griddled tandoori spiced chicken	<b>£7/£16</b>
Rocket, red onion and charred gem salad, yoghurt raita and crisp naan	
Classic Caesar Salad	<b>£7/£14</b>
Baby gem, anchovies, croutons, Parmesan, bacon, egg	
Add grilled chicken breast	<b>£1.50/£3</b>
Add griddled garlic prawns	<b>£2/£4</b>
Pavilion superfood salad (v)	<b>£7/£14</b>
Quinoa, apple, ruby endive, baby spinach, beetroot, smoked tofu, pumpkin seeds, citrus dressing	
Baked flatbread	<b>£7</b>
Garlic hummus, harissa, pomegranate, crispy onions, chermoula	
Salt baked heritage carrots and beetroot	<b>£7/£14</b>
Orange, Guernsey Fort Grey cheese (V)	
Add grilled chicken breast	<b>£1.50/£3</b>
Add griddled garlic prawns	<b>£2/£4</b>

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.

An optional service charge of 10% will be added to your bill. Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

## From the Sea

Smoked haddock kedgeree	<b>£17</b>
Basmati rice, spinach, curry sauce, poached egg	
Channel Island caught half lobster	<b>£20</b>
Garlic butter, French fries, mixed salad	
Guernsey Chancre crab linguini	<b>£18</b>
Chilli and tomato sauce, Parmesan, rocket	
Wonky Donkey beer battered cod fillet	<b>£16</b>
Triple cooked chips, minted mushy peas, lemon, tartare sauce	
Locally caught sea bream	<b>£17</b>
New potatoes, tenderstem broccoli, lemon, caper butter sauce	

## From the Land

Scottish sirloin steak 10oz	<b>£28</b>
Grilled vine tomato, flat mushroom, triple cooked chips, onion rings	
Three bone lamb rack hot pot	<b>£28</b>
Sautéed Jersey new potatoes, pickled red cabbage, roasted shallots	
Grilled Dingley Dell pork chop	<b>£18</b>
Calvados braised apple, spring onion mash, wilted spinach, apple cider sauce	
Corn fed chicken breast	<b>£18</b>
Roasted heritage carrots, colcannon mash, red wine jus	
12 hr slow roasted Jacobs Ladder	<b>£20</b>
Tenderstem broccoli, truffled polenta chips	

## Burgers & Sandwiches

Hand Picked burger	<b>£15</b>
Toasted pretzel bun, grilled bacon, cheddar cheese, beef tomato, dill pickle, red onion marmalade, triple cooked chips	
The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.	
Halloumi burger (v)	<b>£16</b>
Toasted pretzel bun, grilled flat mushroom, spinach, chutney, onion rings, marinated red cabbage, French fries	
Open Guernsey Chancre crab and avocado sandwich	<b>£11</b>
Toasted ciabatta, French fries, pickled cucumber	

### A Potted History

Built at the beginning of the 19th century, the original St Pierre Park belonged to a monastic order before being converted into a school, Vimeira College, run by the De La Salle Brothers.

The De La Salle family arrived on Guernsey in 1904 and opened two schools on the island before evacuating back to the mainland after the Occupation. The building became a convalescent home for German soldiers during the Second World War and in 1946 it became a private home.

In 1971 the original building once again became an educational institution for a time before it was part-demolished having fallen into disrepair. Work began to restore the building in 1980 when local firm Ann Street Brewery planned to turn it into a luxury hotel. St Pierre Park took its name from a competition won by a local girl when it opened in 1983 and Hand Picked Hotels, founded by Julia Hands, bought St Pierre Park in 2013.

In the Pavilion restaurant, we invite diners to choose from a range of classic dishes and sample a taste of Guernsey with an abundance of local ingredients and island flavours influencing the menu.

## Time to Share

Fishermans' Platter	<b>£35</b>
Smoked mackerel, Chancre crab, poached salmon, pot of prawns in the shell, pickles, tartare sauce, aioli, crisp breads	
Farmers' Platter	<b>£30</b>
Parma ham, chicken liver paté, pork pie, mature cheddar, brie and stilton, olives, pickles, piccalilli, tomato chutney, crisp breads	
Seafood Platter	<b>£66</b>
Whole Guernsey lobster halved, Chancre crab, Island dived scallops, locally caught sea bream, chilli king prawn skewers, market vegetables, buttered new potatoes	
Chateaubriand - 35 day aged	<b>£65</b>
Grilled vine tomatoes, field mushrooms, market vegetables, triple cooked chips, Béarnaise sauce, red wine jus	

## Sides

Buttered spinach
Cauliflower cheese
Peas, beans and bacon
Market vegetables
Polenta chips with truffle
Triple cooked chips
New potatoes
<b>£3.50 each</b>