

The Terrace Café Bar & Balcony

While you wait

Basket of sourdough and organic rosemary focaccia bread with Guernsey salted butter (v)	£3.30
Mixed pitted olives (ve)	£4.50
Pork crackling, homemade apple sauce	£4

Salads & soup

Classic Caesar salad	£12
Bacon, boiled egg, crispy bacon, anchovies, Parmesan	
Superfood salad (ve)	£14
Spinach, artichoke, grilled courgette, goji berries, toasted seeds, quinoa	
Tasting salad (ve)	£9
Warm squash and roasted chickpeas, vegan feta cheese	

Upgrade your salad by adding: chicken / grilled goat's cheese / smoked salmon	£4
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Soup of the Day (ve)	£5
Served with crusty bread	

Sandwiches

Hot	
St Pierre club	£14
Boiled egg, avocado, crispy bacon, tomato, mayonnaise	
Minute steak	£16
Blue cheese, beer-pickled onions, watercress on ciabatta bread	
Brie & avocado (v)	£12
Cranberry relish, wild rocket on ciabatta bread and served open	

Cold

Ham & mature cheddar	£10
Roquettes cider chutney, gem lettuce	
Oak smoked salmon	£11
Cucumber, cream cheese	
Free-range egg (v)	£9
Truffle mayonnaise, mustard cress	

All sandwiches are served with fries

Platters

Selection of Wallow farm charcuterie, rustic sourdough, pickles	£12/22
Mezze of garlic hummus, miso smoked aubergine, olives	£10/19
grilled courgettes, flatbread (ve)	

Pizza

Margherita	£9.50
Add extra topping (each)	£1.75
Flat mushroom, air-dried cherry tomato, prosciutto, fresh chilli, pepperoni, mozzarella, pineapple, farmhouse ham, olives, salami, spinach, grilled chicken, anchovies, basil pesto, BBQ pulled pork, goats' cheese	
Black truffle	£5

Starters

Ash-baked & pickled heritage beetroot, Fort Grey Blue (v)	£9
Crayfish Marie rose, grated cured egg yolk, crisp lettuce, fresh radish	£9
Bone marrow with onions, grilled sourdough fingers	£7.50
Guernsey scallops, curried corn, sea vegetables, herb oil	£12.50
Guernsey white crab on toast, squid ink crackers	£12
Smoked fillet carpaccio with pickled chestnut mushrooms, Parmesan and crunchy pizza sticks	£13

St Pierre Park Favourites

Classic fish & chips	£16
Peas, tartare sauce	

Hand Picked gourmet burger	£16
Smoked bacon jam, relish, French fries	

Plant burger (ve)	£14
Eden bun, homemade mayonnaise, tomato, crisp lettuce, French fries	

Mains

Whole sea bream	£21
Baked in paper with chilli, lemon, garlic, white wine, new potatoes	

Thick cut Old Spot pork belly ribs	£17
Coleslaw, homemade burnt end beans	

Whole sea bass (to share)	£38
Grilled with new potatoes, tender stem broccoli and caper butter	

Guernsey lobster	£40
French fries café de Paris butter, warm squash and chickpea salad	

Surf 'n' Turf fillet & half a lobster with garlic butter	£40
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Chargrilled heritage courgettes, spinach & vegan feta Gnudi	£18
Sage butter, black truffle (ve)	

A discretionary service charge of 10% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.
Inclusive of VAT at current rates.

Large steak cuts (to share)

Chateaubriand	£11.50/100g
Bone-in ribeye	£9.50/100g
Tomahawk	£7/100g

These steaks are priced per 100g and are no smaller than 500g
Served with wild rocket, shallot, Parmesan salad, aged balsamic & olive oil dressing

Dry-aged steaks

Fillet (280g)	£32
Sirloin on the bone (280g)	£28

Served with wild rocket, shallot, parmesan salad, aged balsamic & olive oil dressing

Add a choice of sauce: Béarnaise, peppercorn, Bone marrow gravy, anchovy Hollandaise, Malbec sauce, Café de Paris butter
First sauce complimentary, second sauce £2

Sides

Two fried eggs	£3
Roast bone marrow	£5
Half lobster	£7/100g
Triple-cooked chips	£4
Baked sweet potato	£4
Macaroni cheese with wild mushroom and black truffle	£10.50
Buttered English greens	£4.50
English lettuce & herb salad	£4.50
Spinach, lemon & garlic	£4.50
Creamed spinach	£5

Desserts

Passion fruit mousse (ve)	£8
Berry compote, strawberry paper	
Lemon posset (v)	£8
Strawberry compote, black pepper shortbread	
Dark chocolate fondant (v)	£9
Banana, salted caramel	
Guernsey and International cheeseboard	£14
Celery salt crackers, grapes, cider chutney	
Selection of ice cream & sorbet (v)	£5

Afternoon Tea

Traditional Afternoon Tea	£20.50
Selection of finger sandwiches, cakes & fancies, plain & fruit scones with clotted cream & strawberry jam	

Add a glass of house Champagne	£11
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Vegan, vegetarian, gluten free and children's options available.