



ST PIERRE PARK  
— HOTEL, SPA & GOLF RESORT —

Terrace Bar Menu



## CHEESE SELECTION

### BREAKFAST Served 8AM-11:30AM

#### PASTRIES

Plain croissant | 3  
(kcal 299)

Add on  
Wessex honey roast ham & mature cheddar  
cheese | 5  
(kcal 460)

Mature cheddar cheese | 4  
(kcal 443)

Wessex honey roast ham | 4  
(kcal 337)

Toast & preserves | 3  
Salted Guernsey butter (kcal 454)

#### ROLLS

Smoked salmon | 9  
Cream cheese bagel (kcal 408)

Two Hand Picked recipe sausages | 5  
Toasted brioche roll (kcal 614)

Crispy bacon | 5  
Three rashers in a toasted brioche roll (kcal 417)

Two Chapel Farm fried eggs | 5  
Toasted brioche roll (kcal 538)

#### NIBBLES

Buttermilk chicken popcorn | 6  
Ranch dip (kcal 356)

Honey-glazed chorizo bites | 6  
Fresh basil (kcal 421)

Home marinated mixed olives | 5  
Chilli oil, garlic, fennel seeds  
(kcal 68)

Homemade hummus | 7  
Warm flatbread (kcal 370)

#### British cheese board

Grapes, celery, quince jelly, chutney and crackers  
3 cheeses (kcal 778) | 14  
5 cheeses (kcal 885) | 20

#### Guernsey mature cheddar

We have developed a specially blended milk which is used solely for the production of our delicious range of cheese. This process ensures our cheese retains the rich taste and colour found in our milk.

#### Golden Cross goat's cheese

A charcoal coated log-shaped goats 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 cheeses.

#### Brie

A soft cow's milk cheese named after Brie, the French region from which it originated (roughly Seine-et-Marne). It is pale in colour with a slight grayish tinge under a rind of white mould. The rind is typically eaten, with its flavour 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.

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.



## PIZZA

*All served on a classic margherita base*

### Margherita | 14

Mozzarella, tomato sauce, fresh basil (kcal 989)

### Portobello | 14

Fresh basil & portobello mushroom (kcal 1021)

### Romagnola | 17

Rocket, prosciutto (kcal 1060)

### Hawaiian | 14

Farmhouse ham, pineapple (kcal 972)

### Meat Feast | 17

Roasted ham, pepperoni, roast chicken, salami, fresh basil, parmesan (kcal 1137)

## PLATTERS To share

### Seafood platter | 90

Local lobster, white bait, tempura prawns, Liberation Ale battered Channel Island plaice, salt & pepper squid, samphire, garlic butter, lemon, caper berries, tabasco, aioli tartar (kcal 1673)

### Charcuterie board | 49

Prosciutto, Milano salami, chorizo, balsamic onions, cornichons, vine cherry tomatoes, olives, Roquettes cider chutney, Guernsey butter, toasted sourdough (kcal 985)

### Plant based | 49

Beetroot falafel, asparagus, chargrilled courgette, olives, hummus, vine cherry tomatoes, flatbread (kcal 1123)

## DESSERT

### Guernsey buttermilk panna cotta | 9

Coconut, raspberry, rose flavour drops (kcal 556)

### Poached pear zabaglione | 9

Pear sorbet (kcal 287)

### Vanilla & rhubarb cheesecake | 11

Rhubarb foam, grenadine caviar (kcal 702)

### Golden syrup semifreddo | 9

Anzac crumbs, warm coffee sauce (kcal 1132)

### Chocolate tree | 9

Milk chocolate mousse, dehydrated sponge, chocolate soil, candy floss, cherry compote, cherry sorbet (kcal 841)

## SMALL PLATES

### Salt & pepper squid | 11

Aioli, lemon wedge (kcal 738)

### Tomato ragout, chorizo & butter fried tiger prawns | 14

Grilled sourdough (kcal 433)

### Prawn cocktail | 14

Marie Rose sauce (kcal 478)

### Soup of the day | 8

Sourdough (kcal 405)

### Cajun spiced halloumi fries | 12

Home made tzatziki (kcal 396)

### Smashed avocado | 10

Poached hen's egg, sourdough toast (kcal 388)

### Crispy fried white bait | 10

Lemon & chive mayo (kcal 769)

## SIDE ORDERS

### Koffman chips or fries | 4

(kcal 387/332)

### Sweet potato fries | 6

(kcal 339)

### Seasonal green vegetables | 5

(kcal 133)

### Garlic bread | 6

(kcal 513)

### Rocket & parmesan salad | 5

(kcal 139)

### Truffle & parmesan chips | 9

(kcal 475)

### Crushed & roasted new potatoes, ranch dip | 5

(kcal 348)

### Minted peas | 4

(kcal 255)

## SANDWICHES

*Available 24 hours*

*On farmhouse bread, served with house salad & lightly salted Kettle Crisps*

### **Wessex honey roast ham | 10**

English mustard & beef tomato (kcal 780)

### **Roasted chicken | 12**

Beef tomato, lettuce, black pepper & truffle mayo (kcal 935)

### **Atlantic prawn | 12**

Marie Rose sauce, gem lettuce (kcal 926)

### **Chapel Farm Egg mayonnaise | 10**

Watercress (kcal 1129)

### **Guernsey mature cheddar | 9**

Fine pickle (kcal 977)

### **Hummus | 10**

Beetroot, roasted chickpea & avocado (kcal 865)

### **Club sandwich | 17**

**(Only available 11.30am-9.45pm)**

Over easy fried egg, bacon, tomato, crisp, lettuce, roast chicken breast (kcal 1101)

## HOT SOURDOUGH SANDWICHES

*Served with house salad & Koffman chips*

### **Pastrami beef | 18**

Caramelised onion, English mustard, cheddar cheese (kcal 722)

### **Croque monsieur | 16**

Honey roast ham, mature Guernsey cheddar, bechamel (kcal 682)

### **Vegan BLT | 14**

Plant based rashers, cream cheese, beef tomato (kcal 500)

### **Add on's for large plates**

Roast chicken | 5 (kcal 352)

Smoked salmon | 7 (kcal 147)

Tofu | 4 (kcal 102)

Smoked bacon | 4 (kcal 268)

Avocado | 4 (kcal 159)

Two poached eggs | 3 (kcal 24)

Unpasteurised golden Guernsey goat's cheese | 4 (kcal 318)

## LARGE PLATES

### **30 day dry aged Scotch 10oz\* Sirloin | 28 or 8oz\* Fillet | 38**

Traditional garnish, chunky chips, peppercorn sauce (kcal 1103/1090)

### **Chicken burger | 18**

Hash brown, cheddar cheese, ranch sauce, beef tomato, cos lettuce, Koffman fries (kcal 959)

### **St Pierre Park beef burger | 18**

8oz beef burger, cheddar cheese, relish, cos lettuce, beef tomato, Koffman fries, red onion, mayonnaise (kcal 1243)

### **St Pierre Park plant-based burger | 18**

Moving Mountains burger, burger relish, beef tomato, cos lettuce, red onion, Koffman fries (kcal 773)

### **Trio of fish | 19**

Liberation Ale battered Channel Island plaice, whitebait, tiger prawns lemon, tartar sauce, Koffman fries or house salad (kcal 948)

### **Crab & tiger prawn linguine | 21**

Chilli & tomato sauce, garlic bread (kcal 820)

### **½ Local lobster thermidor | 38**

Koffman fries, thermidor sauce (kcal 1093)

### **Lamb chops | 27**

Mint & cucumber yogurt, pomegranate, homemade flatbread sumac (kcal 936)

### **½ Local lobster salad | 36**

Avocado, super green sprouts, cherry tomato, cucumber, citrus vinaigrette (kcal 409)

### **Asparagus, artichoke & chargrilled courgette salad | 15**

Tabbouleh, honey mustard dressing (kcal 417)

### **Caesar salad | 12**

Cos lettuce, boiled egg, parmesan, sourdough, croutons, anchovy dressing (kcal 663)

### **Roasted heritage cauliflower salad | 15**

Lime, tahini, pomegranate, unpasteurised golden Guernsey goat's cheese, granola crunch (kcal 661)

\* Indicates approximate uncooked weight