



THE ISLANDS OF GUERNSEY FOOD FESTIVAL - APRIL 2026

A CELEBRATION OF GUERNSEY PRODUCE

Menu available Monday - Saturday inclusive for lunch and dinner



Trio of local seafood

Guernsey Chancre crabmeat with a lime crème fraiche, watermelon, basil, strawberry & caramelised citrus salad,
Wheadon's yuzu & lemongrass gin & Guernsey chilli spiced ceviche of local water scallop,
Herm Island oyster 'au Natural' (C,D,Mo,SD) (GF)

Jason's ham

pressed terrine of locally reared ham, hedge veg piccalilli,
crispy pork nugget, Bayeux mustard gratin,
green pea & ham velouté (D,E,Mu,SD) (GF)

Royal Golden Guernsey goat's cheese mini 'tea'

Girard's Farm goat's cheese & red onion jam scone,
locally grown beetroot & cucumber Senner's finger sandwich, asparagus tartlet,
Pekoe kombucha tea (D,E,G)

all served with La Fregate homemade breads & Guernsey Dairy butter (D,G) (DFO) (GFO)

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La Fregate fisherman's plate

local water monkfish tail, sea bass & brill fillet cooked in Guernsey butter,
seared hand dived scallops, steamed asparagus tips & crushed new season potatoes with chives,
Guernsey Chancre crabmeat & lobster beurre blanc (C,D,F,G,SD)

Beef 'Doubles'

grilled beef fillet medallion & braised brisket of retired Guernsey dairy beef, red wine jus,
Cowley's Farm Boulangère potatoes, Portobello mushroom, braised carrot, greens,
Béarnaise sauce (D,E,Mu,SD) (GF)

Saumur gougères

Les Rouvets Dairy artisan Bllu au Saumur cheese gougères,
hedgerow vegetable & chick pea ratatouille, char grilled egg plant, zucchini & capsicum,
red bell pepper puree (V) (D,E,G)

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Chef's festival platter of mini desserts inspired from Guernsey Dairy produce

Randalls' 'Gold Bug' artisan botanical rum & golden raisin crème brûlée / Rocquette Cider & garden apple cheesecake
rhubarb panna cotta / deep fried custard / Senner's brown bread ice cream, sauce Guernésiais (D,E,G)

Selection of Bailiwick cheese

Beverley's 'Caillébottes et lait sur' collection & Girard's Royal Golden Guernsey goat's cheese,
GY1 honey and butter oatcakes, La Fregate tomato & pepper chutney (Ce,D,G,Mu,SD) (GFO) (DFO)

LUNCH 2 COURSE 34.50 ~ 3 COURSE 41.50 DINNER 2 COURSE 40.50 ~ 3 COURSE 47.50

A selection of Coffee, Teas & Fruit Infusions available with La Fregate chocolate truffle

from an additional 4.50 (D,S) (GF)

Allergen and dietary key:

C Crustaceans, Ce Celery, D Dairy, E Egg, F Fish, G Gluten, L Lupin, Mo Molluscs,
Mu Mustard, N Nuts, P Peanuts, S Soya, SD Sulphur Dioxide, Se Sesame Seeds
DF Dairy Free, DFO Dairy Free Option, GF Gluten Free, GFO Gluten Free Option

A discretionary 10% service charge to be added to all food and beverage bills.

