

PIER17

RESTAURANT
BAR & TERRACE

STARTERS

Pan-Fried Tiger Prawns and Calamari	£12
With a Leek, Tomato, Mustard & Lemon Butter Sauce	
Thai Style Seared Local Scallops	£13
Garlic, Chilli & Ginger - Olive Oil	
Lobster Bisque	£10
Garlic Aioli, Croutons	
Local Crab & Scallop Thermidor	£14
Mustard Cream Sauce, Guernsey Cheddar, Fresh Parmesan	
Parma Ham Board	£11
Sun Dried Tomato, Black Olive Tapenade - Toasted Ciabatta	
Smoked Salmon, Crab Mousse, Crevette	£13.50
Pickled Cucumber & Capers	

Fresh Asparagus	£10
Poached Egg / Hollandaise Sauce	
Tomato, Mozzarella and Avocado Salad	£11
Drizzled with Pesto and Virgin Olive Oil	
Warm Goats Cheese & Fig Salad	£11/ 19
Beetroot Salsa with a Red Pepper Coulis	
Pear, Roquefort & Walnut Salad	£11/ 19
Baby Leaves / Lemon Dressing	
Stir Fry of Noodles & Vegetables	£10/ 18
Spiced Vegetables tossed with Rice Noodles and Tempura Tofu	
Vegetable Samosa	£10/ 18
Homemade Mango Chutney	
Creamy Mushroom & Gnocchi	£12 / 20
Spinach, Paprika and Garlic Cream Sauce, Topped with Green Leaves	

Vegetarian

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MAINS

Seamus Scallops £26

Spiced with Cayenne Pepper, Paprika & Chilli

Roasted Sea Bass Fillet £30

With Lime and Ginger Butter, Sauté Spinach, Champ

Reef & Beef £33

Mignon, King Prawns, Scallops.

Served with Garlic Butter & Spinach

Roasted Monkfish & Crevettes Skewer £30

Spinach with Garlic & Herb Butter

Pan Seared Chicken Breast £20

Garlic, Cream & Mushroom Sauce, Spinach & Potato Dauphinoise

Brill £32 / Seabass £28 / Monkfish £32

Coming with Tossed Mixed Greens and a Choice of Sauce

Sauces: Hollandaise / Meuniere / Garlic & Chilli / Chimichurri / Thai Style/ Tomato Salsa

Guernsey Lobster (whole or half) Market Price

Choose from:

- Chilled with Mixed Salad
- Thermidor Sauce, Parmesan with Mixed Salad
- Garlic Butter with Mixed Salad

PLATTERS Price Per Person

Chilled Seafood Platter £MP

Half Guernsey Lobster, Handpicked Crab Meat, King Prawns, Smoked Salmon, Crevettes, Mixed Leaf Salad, Warm New Potatoes, Dipping Sauces & Lemon

Seared Fish & Shellfish £35

Brill, Seabass, King Prawns and Scallops with Spinach

Choose From: Lime & Ginger Butter Sauce or Fierce & Fiery Sauce

Hot Lobster Platter £MP

Half Guernsey Lobster, Handpicked Crab Meat, King Prawns, Scallops
Mixed Leaf Salad & Thermidor Sauce

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FROM THE GRILL

"Fierce and Fiery" Fillet of Beef £35

With Julienne Vegetables Served on a Bed of Champ

Pan Seared Fillet of Beef 8oz £35

Home Cut Chips, Grilled Tomato, Mushroom

Chateaubriand For Two 18oz £70

Prime Irish Beef – Served with Green Beans, Honey Roast Carrots

French Fries & Garnished with Vine Tomatoes

ADD YOUR SAUCE: £3

Peppercorn / Bearnaise / Diane / Port & Stilton

INDULGE WITH STEAK EXTRAS:

Grilled Half Lobster £MP

Pan Seared Scallops £6

King Prawns £6

SIDES

Sauté Potatoes

French Fries

Home Cut Chips

Buttered New Potatoes

£5

ADD Parmesan OR Truffle Oil £2

Tomato & Onion

Mixed Salad

Green Salad

£4.50

Dauphinoise

Tossed Mixed Greens

Buttered Asparagus

French Beans

Steamed Broccoli

Deep Fried Courgettes

Sauté Spinach

£5.50

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DESSERTS

Fresh Berries, Lemon Sorbet & Limoncello	£9
Meringue Crumb	
Chocolate Brownie	£9
Vanilla Ice Cream & Chocolate Sauce	
Sticky Toffee Pudding	£9
With Butterscotch Sauce & Vanilla Ice Cream	
Baked Lemon Tart	£9
With Fruit Coulis & Raspberry Sorbet	
Chocolate Amaretto Tiramisu	£9
With Vanilla Ice Cream and Grated Chocolate	
Baked Orange and Grand Marnier Cheesecake	£9
Homemade Strawberry Jam & Vanilla Ice Cream	
Affogato	£7
Guernsey Vanilla Ice Cream, Espresso	
Add: Disaronno Shot £4.20 / Baileys £3	
Selection of Ice Creams or Sorbets	£2.90/ Per Scoop
With Summer Berries and Tuiles Biscuits	
Ice Creams: Guernsey Vanilla / Chocolate / Strawberry	
Sorbets: Mango / Lemon / Raspberry	
Selection of Cheese & Biscuits	£11
Served with Red Onion Marmalade	
Add: A glass of Sauterne £7.50 or Ruby Port £5	

DIGESTIFS / DESSERT WINES

Sauterne		£7.50 / £35.00
LBV Port	50ml	£7.00
Ruby Port	50ml	£5
Liqueur Coffees		£9.50

(Calypso, Jamaican, Russian, Amaretto, Baileys, Brandy, Irish, Cointreau)

For any other after dinner drinks please ask a member of our team