



Renoir

Menu

Soups

Beef Consommé

With Fresh Garden Vegetable Pearls

£5.50

Celeriac Velouté (V)

Served with Walnut Rouille and White Truffle Oil

£5.00

Entrees

Caesar Salad

Crisp Cos Lettuce with Confit Garlic Aioli and Prosciutto Crisps, served in a Grana Padano Basket

£6.50

Quiche (V)

Homemade Onion Quiche, Maché Lettuce and a Warm Goats Cheese Dressing

£6.00

Quail

Roasted Quail on Potato Rösti with glazed Morels and Soy Beans

£7.50

Scallops

Sautéed Local Scallops with Sweet and Sour Sambal on a Green Chilli and Coconut Fritter

£7.50

Crab Salad

Guernsey Crab and Crevette Salad with Blood Oranges, Lemon Fraiche and Bitter Lettuce Leaves

£8.00

Chicken

Smoked Chicken & Mascarpone Mille Feuille Served with Asparagus Spears and Ginger Lemon Dressing

£8.00

Main Courses

Lamb

Pan Fried Rack of Lamb with a Moroccan Spiced Lamb Spring Roll on a Sautéed Beet and Caper Berry Salad with Goats Cheese Gratin
£17.00

Venison

Saddle of Venison on Parmesan Mashed Potatoes with Creamed Brussel Sprout Leaves and Juniper Berry Jus
£18.50

Duck

Confit Duck Leg, Braised Red Cabbage with Caramelised Apples, Honey Roasted Parsnip Orzo with a Five Spice & Cinnamon Jus
£14.50

Beef Fillet

6oz of Tender Irish Beef Fillet cooked to your liking, surrounded by a Creamy Risotto, Sautéed Wild Mushrooms, Wilted Spinach and a Pinot Noir Glaze
£19.80

Guernsey Plaice

Pan Fried Guernsey Plaice with Crushed New Potatoes glazed with a Sauce Béarnaise and served with Baby Spinach
£14.50

Sea Bass

Local Line Caught Sea Bass, Braised Fennel and Potato Ravioli served with Pernod Velouté and Rocket Pesto
£16.00

Cod

Fillet of Cod under a Lemon & Dill Crust
Served with Creamed & Crushed Peas and Sautéed Pont Neuf Potatoes
£14.50

Gnocchi (V)

Homemade Macadamia & Potato Gnocchi served with Butter Nut Squash and Sweet Potato Cream
£13.00

Desserts & Cheese

Warm Apple Pie

With Crème Anglais and Cinnamon & Marzipan Ice Cream
£4.50

Treacle Tart

Served with Maple Walnut Ice Cream
£5.50

Lemon Bavarois

Finished with a Lemon Glaze and Berry Compote
£5.00

Espresso-Chocolate Mousse

Served with Nougat Truffles
£5.50

Spoilt for Choice

Chef's Selection of the above
£6.00

A Selection of Homemade Ice Cream & Sorbet

£4.50

British & Continental Cheese Selection

Smoked Applewood, Blue Stilton,
Cornish Yarg & Pont L'aveque
Served with Crackers, Grapes and a Sultana & Raisin Chutney
£7.50

Wine List

Champagne & Sparkling Wines	125ml Glass	1/2 Btl	Btl
1. Fluteau Brut Blanc de Noirs	£7.00		£30.00
3. Veuve Clicquot Yellow Label		£32.00	£60.00
5. Laurent Perrier Rosé Brut			£85.00
6. Dom Pérignon			£120.50
7. Campo Viejo Cava Brut	£5.00		£17.50

White Wines

19. Petit Chablis Laroche (French)			£18.50
20. Macon Lugny 'Les Genièvres' Louis Latour (French)		£11.00	£19.95
31. Sancerre 'Guillopées' (French)		£11.50	£23.50
44. Brown Brothers Chenin Blanc (Australian)			£16.90
57. Boschendal Grande Cuvée Sauvignon Blanc (South African)			£21.50
72. Yellow Tail Chardonnay (Australian)			£18.00
73. Frascati Superiore Fontana Candida (Italian)		£11.00	£18.00
74. Muscadet Chateau de la CasseMichère 'Sur Lie' (French)		£11.00	£18.50
75. El Emperador Sauvignon Blanc (Chilean)			£15.50
80. Piesporter Michelsberg Moselle (German)			£15.50
81. Oyster Bay Chardonnay (New Zealand)			£19.00

Red Wines

13. St Emilion Borie Manoux (French)		£11.50	£20.95
24. Macon Rouge Bouchard (French)		£8.50	£16.00
30. Fleurie Hospices de Belleville (French)		£11.90	£21.95
35. Châteauneuf du Pape (French)		£14.50	£27.50
40. Barolo Fontanafredda (Italian)			£37.50
46. Brown Brothers Tarrango (Australian)			£17.50
47. McGuigan Shiraz Bin 2000 (Australian)		£11.50	£19.95
49. Fetzer Valley Oaks Merlot Vintage (USA)			£18.95
52. Concha Y Toro Explorer Pinot Noir (Chilean)			£16.50
59. Paarl Heights Pinotage (South African)			£16.95
76. Valpolicella Classico Bolla (Italian)			£24.00
77. Faustino V Rioja (Spanish)			£26.95
78. Quinta Do Carmo 'Don Martinho' (Portuguese)			£25.50

Rosé Wines

71. Rosé la Chavelier (French)			£15.50
79. Mateus Rosé (Portuguese)		£8.50	£14.50

Dessert Wine

84. Muscat de Beaumes de Venise (French)			£14.50
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St Pierre Park Collection

	175ml	250ml	Btl.
65. Bouchard Ainá Chardonnay (French)	£3.70	£4.90	£14.50
67. Lazy Lizard Sauvignon Blanc (French)	£3.70	£4.90	£14.50
66. Vouvray Demi Sec (French)	£3.70	£4.90	£14.50
68. Chateau Mon Plaisir (French)	£3.70	£4.90	£14.50
70. Jarrah Ridge Shiraz (Australian)	£3.70	£4.90	£14.50
69. Cote du Rhone (French)	£3.70	£4.90	£14.50