

CRAB BON BON GF

Succulent White Crabmeat, Full of Flavour,
with Zesty Remoulade Sauce

AUBERGINE & GOATS CHEESE TEMPURA ROLLS GF / V

Drizzled with Honey

SMOKED FISH CHOWDER GF

Rich, Creamy & Comforting soup

HAM HOCK TERRINE GFO/DF

With Piccalilli, Olive Oil Brushed Bread & Capers



BAKED CHICKEN CORDON BLEU GF

With Sautéed Vegetables & Hand Cut Chips

CR'17 STACK

Guernsey pasture-reared double beef burger topped
with smoked cheese, salad, house burger sauce and pickles,
served with fries and seasonal slaw.

COASTAL ASSIETTE GF

Tasting plate of the day's catch from Guernsey waters,
bound in a rich cheesy parsley & shallot cream sauce, served
with samphire and buttered new potatoes.

CARAMELISED RED ONION, CHERRY TOMATO & BRIE TART V

With Rocket Salad, New Potatoes & Balsamic dressing

LAND & SEA - FILLET MIGNON GF/DFO

King Prawn with Chilli & Garlic, Spinach & Champ
£5.00 Supplement



SELECTION OF CHEESE GFO

With Celery Grapes and Red Onion Marmalade

GUERNSEY GACHE BREAD & BUTTER PUDDING

With Apple & Blackberry Compote

CREAMERY CLASSICS

A selection of Local dairy ice creams, vanilla, strawberry,
chocolate and berries

DARK CHOCOLATE & ORANGE TORTE GFO

With Vanilla Ice Cream & Chocolate Sauce

V Vegetarian GF Gluten-Free GFO Gluten-Free Option
DF Dairy-Free DFO Dairy-Free Option

Available for
Lunch & Dinner

THE
**BIG
EAT**
GUERNSEY
MENU

LUNCH 12 - 2pm

Two-Courses £28

Three-Courses £35

DINNER 6.00 - 10pm

Two-Courses £32

Three-Courses £38



GOLDEN COAST MARTINI £11

Butter-washed samphire oil, Wheadon's
Gin & vermouth

A luxurious coastal interpretation of the
classic Martini. Butter-washed samphire
oil adds a silky texture and subtle savoury
depth, enhancing the botanical notes of the
gin and dry vermouth. Smooth, saline, and
beautifully balanced — elegant with a hint of
indulgence.

ISLAND BRAMBLE £11

Blue Bottle Gin, crème de cassis,
elderflower cordial, fresh lemon juice
& soda

Vibrant and refreshingly bright. Blue Bottle
Gin is layered with rich cassis and delicate
elderflower, sharpened with fresh lemon
and lifted with soda for a light sparkle. Fruity

PIER17

RESTAURANT
BAR & TERRACE