

THE CORNERSTONE

Grange Lodge Hotel www.grangelodgehotel.com ★★★ Metro

We are open 7 days a week for lunch and dinner

Monday Night - Curry Night
Curry + drink £11.50

Tuesday Night - Burger Night
Burger + drink £11.50

HAPPY HOUR ON FRIDAY
5pm - 6.30pm
20% OFF DRINKS
(exclusions may apply)
ENJOY A SUNNY DAY IN OUR OUTSIDE SEATING AREA!

Please contact us for more information, tel: 725161

The Authentic Taste of the Sahara

Sunday Carvery
It is served from 12pm-2pm every Sunday.

Choice of meats including roast beef, turkey and pork. Selection of vegetables, roast potatoes and Yorkshire pudding.

£9.95 PER PERSON
BOOK BEFORE THURSDAY AND GET A SPECIAL PRICE £7.95PP

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DAVID KIDD The Voice of TOM JONES
Sat 5th October, 2019

- Monday Afternoon - Scottish Dancing
- Tuesday Evening - Quiz Night Starts 8 pm
- Wednesday Morning - Beginners Line Dancing
- Wednesday Night - Karaoke
- Thursday Night From 6pm - all Levels Line Dancing
- Friday Night - Live Entertainment
- Saturday Night - Live Entertainment
- Meals Served Daily, Lunch & Dinner

Sunday All Day Carvery 12.00pm - 8.45 pm

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RISTORANTE ITALIANO

Open from Tuesday to Sunday
Closed on Monday

Lunch noon - 2.00pm
Dinner 6.30pm - 10.00pm
3 course lunch menu £15.50
3 course dinner menu £25.95

Please call for reservation
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www.danello.gg
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Party for up to 10 people!
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THE ANNUAL MONKEY FESTIVAL
LA GRANDE MARE

www.lagrandemare.com

We're delighted to announce the launch of a brand new dining experience throughout September!

Whether you prefer a traditional Marinère or want to try a locally themed variation, including Blue Bottle Gin,

Breda Lager or Blue Mantis Vodka, we have something for everyone.

WIN a solid silver mussel eater!
We'll be randomly placing these silver gifts amongst diner's dishes throughout the Festival.

La Grande Mare
A place for everyone
Reservations: T 256576 E reservations@lagrandemare.com

BISTRO IS OPEN ALL WEEK!

PIZZA TAKEAWAY MENU
5pm - 9pm
Sunday until 8.30pm
Call: 265567
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Bar Meals
Lunch Monday to Saturday 12pm-2pm
Dinner Monday to Saturday 5.30pm-9pm

Bistro
Lunch Tuesday to Saturday 12pm-2pm
Dinner Monday to Saturday 6pm-9pm
Sunday Lunch 12pm-2.30pm Bistro & Bar
Dinner 5.30pm-8.30pm in Bar

Mica Ramsey and her family found fantastic grub in an almost fantastical setting when they stepped through the doors of the delightfully quaint Cornerstone pub

Comfort, atmosphere and hospitality

OUR walk along the quaint streets of Hauteville confirmed two things on a grey and dreary evening - autumn had hung its hat and, cajoled by its chilly winds and a distinct lack of adequate lunch, we were definitely hungry. These conditions made the sight of The Cornerstone pub on the corner of Cornet Street one for sore eyes indeed. The bar was near full with jovial regulars catching up over a pint and watching the sport. The pub's friendly and welcoming owner, Bouwen, wasted no time in greeting us and escorted us to the rear part of the pub which forms the restaurant. Joining me for the evening were my long-suffering parents, gladly taking up the infrequent occasion when dinner is on me. We caught up on the day's most notable events, perused the menu and took in our surroundings. Were it not for the distinct absence of a tin whistle melody, we could've almost been in the fictional land of Hobbiton. Between the jubilant babble from the bar, the undulating granite walls held up by wizened old beams and traditional wooden furniture, the pub oozes character and old-Guernsey charm. In such Tolkien-esque settings, the sudden landing of a raucous rabble of boozey dwarves arriving to sample the selection of real ales probably wouldn't have seemed amiss. Restaurant manager Max came to take our drinks order and my dad - taking his reviewing responsibilities with trademark (perhaps overzealous) gusto - set about putting Max's product knowledge to the test. The two exchanged gin and tonic notes before Max deftly recommended two Channel Islands gins, Pink Granite of Jersey and White Rock Brewery's own Ten Degrees - both served with Mediterranean Fever-Tree. We hadn't tried either gin before and delighted in their unique and fragrant blend of botanicals. Good shout, Max. Then it was on to the food. To start, I had the deep-fried Camembert. Dad went for the ham hock terrine and Mum chose the prawn cocktail. My Camembert came with a small side salad and a sweet Cumberland sauce, which made the perfect accompaniment to the smooth and tangy cheese. Dad's terrine was seasoned with a tasty balance of herbs, moist throughout and



Classic combination: Prawn cocktail

served with crusty white bread, salad leaves and Cumberland sauce. Mum's prawn cocktail came classically presented, matched with Guernsey-buttered seeded bread and a twist of lemon. Our first of three courses came in good time, well-portioned and full of flavour, with a friendly Max on hand to tend to any questions or requests. So far, we were happy customers. Appetites now significantly dented, we moved on to the main course. It was an easy decision for Mum - her favourite, fish and chips. A large fillet of locally-



Say cheese... Deep-fried Camembert wedges with Cumberland sauce.

GY4 FOOD
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Catch of the day: Nothing beats the British classic fish and chips.

Add hock: Moist and flavourous ham hock terrine.

Fine finger food: The ribs and wings combo.

Classic combination: Prawn cocktail

The best thing since sliced bread... Bread and butter pudding with Guernsey ice cream.

Out of this world... the Mars bar cheesecake.

Rich and decadent: Chocolate brownie with Guernsey ice cream.

caught fish sat atop crispy steak-cut chips, complemented by mushy peas, tartare sauce and a wedge of fresh lemon. She remarked that the fish was meaty, white and shiny, with a light and crisp batter - all the hallmarks of a great effort for a connoisseur such as herself. Dad took on the ribs and wings combo, which according to the pub's Facebook page came well recommended. The dish came with a good amount of sweet barbecue sauce on tender ribs and succulent wings, with plenty of chips to enjoy with an array of table sauces. For me, it had to be the special of the day - salmon and king prawn linguine. A comforting bowl of al dente linguine in a rich and buttery sauce, dappled with the most beautifully cooked prawns and salmon, garnished with Parmesan and fresh parsley. Another sterling recommendation from our dutiful host, it was a creamy pasta lover's dream.

A veritable conference took place next to decide on desserts. We quickly established the 'get a different one each and share' strategy but whittling such a tempting menu down to just three choices proved problematic. A consensus was met: chocolate brownie, bread and butter pudding and the hotly-anticipated (by me) homemade Mars bar cheesecake.

'I had a feeling you were going to choose that,' Max laughed. The brownie was pleasingly rich and chocolatey, warmed to a slightly gooey texture and paired with Guernsey ice cream. The bread and butter pudding, also served with ice cream, was sweet and moreish, with an expert ratio of raisins and custard. The cheesecake, however, stole the show. Smooth mascarpone studded with melty chunks of Mars bar and a crumbly biscuit base supplying a lovely bit of crunch. Max checked in to find three empty plates and zero complaints. Both Max and Bouwen paid incredible attention to us throughout our evening at The Cornerstone, taking the time to let us get to know both them and their restaurant personally. The team's affable nature and love for what they do shine, imbuing the place with the intangible element that makes a good restaurant great. The Cornerstone is exactly what it says on the tin, a good old-fashioned pub. The atmosphere, comfort and hospitality, not to mention the faultless cooking of head chef Antonio, make it an easy choice for a meal and a drink out. See you next time.

Visit <https://thecornerstone.gg> to find out more or call 713832 to book a table.

SEPTEMBER at THE QUEENS INN
ST MARTINS

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