

THE KILN

Sunday Lunch

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SYMPOSIUM

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The Tudor Bar is a favourite with the locals, offering Entertainment every weekend and serving some of the finest food in the Island.

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A firm favourite with the locals, this family run and friendly pub has a pool table, popular menu including a children's menu. Children are welcome to enjoy the safe and enclosed outdoor play area the Postie Pirate Ship.

NEW Breakfast Menu is served 09.00am till 12.00pm with Bar meals served Tuesday to Saturday (open Monday's on Bank Holidays). Lunch 12.00pm till 2.00pm and Dinner 6.00pm till 8.30pm. Open Sunday's 12.00pm - 2.00pm. Tel: 236353

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Looking for a function?
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Please contact us for more information, tel: 725161

It was that particular brand of post-Christmas winter evening that needs an injection of warmth, cosiness - and some good food. And Helen Devonshire found all three at The Kiln...

An early winner

Roast salmon with dauphinoise potatoes, confit tomato, wilted spinach, broccoli and toasted almonds. (Pictures by Tom Tardif, 17155949)

SOMETIMES, especially at this time of year, you feel like going out, but not 'out out'. And that's the beauty of early bird meals: you can go straight from work, with minimum fuss. That's exactly what colleagues Tom, Anna, Juliet and I did last week when we ate at Outlands' new Kiln Cafe and Restaurant - and it was a great success. We walked in fresh from the relentless buzz of the newsroom to a sense of calm and warmth and instantly felt welcome, even though it was a typical cold winter's night. The pale green and cream decor lent an air of serenity and plenty of twinkling lights

around the airy yet cosy room added to the atmosphere. The menu offers something for everyone and includes favourites like beer-battered fish and chunky chips, coconut and chilli curry, traditional bean jar, plus dishes that are suitable for those who must avoid gluten. As a seafood fan, I chose a starter of deep-fried mini crab cakes, served with sweet chilli sauce. Plenty of soft, flaky meat was enclosed in golden breadcrumbs and the sauce was piquant but not too spicy, which was perfect for me. An accompanying crunchy salad included ribbons of carrot and added an element of freshness. Portion sizes here are good and

this was a perfect example - enough to whet the appetite but not so much as to fill you up before the main event. Tom went for chorizo, black pudding and sunblush tomato salad with tomato dressing. Not normally a fan of salad starters, he'd chosen well. 'Lovely, sweet tomato and plenty of hearty depth from the chorizo and black pudding,' was his verdict. Anna went for a gluten-free option of pan-fried calamari with chilli, ginger and coriander: a tasty combination of spice and punchy flavours. Juliet's duo of smoked salmon and gravadlax arrived with slivers of pickled cucumber, mustard and dill creme fraiche -

a classic marriage of flavours. By now thoroughly relaxed and enjoying the atmosphere, it was on to the mains, and I was intrigued by one of the specials: pappardelle with creamy butternut squash, roasted red peppers, spinach and pine nuts. This was a velvety, comforting winter pasta dish oozing with flavour, but with a lightness of touch that could work just as well during the summer. Anna went for a meaty portion of pan-roasted salmon with dauphinoise potatoes, confit tomato, wilted spinach, broccoli and toasted almonds - a great combination, she said.

Braised lamb shank in a rich tomato sauce with courgette, aubergine and creamed potato. (17155962)

Baked white chocolate cheesecake with dark chocolate cremeux. (17155996)

Raspberry and mascarpone creme brulee with shortbread biscuits. (17155992)

Pappardelle pasta with creamy butternut squash, roasted red peppers, spinach and pine nuts. (17155958)

Sticky toffee pudding with toffee sauce. (17155977)



Everything from what to eat, to where to eat.

Deep-fried mini crab cakes with sweet chilli sauce. (17155975)

Chorizo, black pudding and sunblush tomato salad with tomato dressing. (17155971)

Duo of smoked salmon and gravadlax, pickled cucumber, mustard and dill creme fraiche. (17155956)

Pan-fried calamari with chilli, ginger and coriander. (17155966)

Guernsey beefburger in a brioche bun with onion rings and chunky chips. (17155946)

Juliet decided on Guernsey beefburger, which was served in a brioche bun with sweet, deep-fried onion rings and chunky chips with properly fluffy insides. Sticking with the meat theme, Tom went for braised lamb shank in a rich tomato sauce with courgette, aubergine and rich, buttery creamed potato. 'Delicious,' he said, 'and a perfect winter warmer'.

All the dessert choices looked very appealing and by now we knew that whatever came out of the kitchen would be good. For me it was baked white chocolate cheesecake with dark chocolate cremeux - an amazingly dense,

smooth accompaniment. The cheesecake was light, the base just the right side of crumbly and the white chocolate really shone through. Alongside it came a small jug of berry sauce, which I loved. Tom was quick to choose the sticky toffee pudding with toffee sauce. It came in its own pot and instantly hit the spot. Anna's raspberry and mascarpone creme brulee was served with home-made shortbread biscuits and proved a winning combination; the sharpness of the berries cutting through the brulee's sweetness. For Juliet it was a no-brainer: a properly dark, bitter-chocolate brownie with vanilla

ice cream and dark chocolate sauce - an obvious choice for chocoholics. Staff had been warm and welcoming and our meal was a highlight in a pretty miserable post-Christmas week. With vegetarian options and dishes to suit those who need to avoid gluten, there's something to suit almost everyone. Breakfast, lunch, coffee and cake - The Kiln is open all day, every day, but for those who want an early evening meal, on Fridays and Saturdays the restaurant is open until 9pm.

● Opening hours are Monday to Thursday 9am-5pm; Friday and Saturday 9am-9pm; Sunday 9am-5pm. Call 245661 to book.

'The cheesecake was light, the base just the right side of crumbly and the white chocolate really shone through. Alongside it came a small jug of berry sauce, which I loved'

Chocolate brownie with vanilla ice cream. (17156002)

Chef Kim Johnson working in the kitchen. (17155998)

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