Tuesday 5 April 2016

La Barbarie

• Bar Lunches • A La Carte • Sunday Roast & Carvery •

• 6's & 7's Early Dinner Menu

www.labarbariehotel.com

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Including Sundays

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Food to shout about

While Colin Leach admits it has been some time since he last dined at La Barbarie after a Saturday night to shout about he won't be leaving it so long again

UR island is truly blessed with an abundance of fantastic estaurants offering fine dining and excellent hospitality. One such establishment tucked away in one of the south coast's verdant valleys, is La Barbarie Hotel. Its award-winning restaurant was our destination on Saturday night and something I had been looking forward to, not having stepped inside the place for a good few years - in fact, I think John Major was prime minister at the time. Wife Karen, friends Theresa and Steve and myself were warmly welcomed on arrival and encouraged to have a drink in the bar area, where we were met by the hotel's genial general manager Andy Coleman, who made us feel immediately at home. We took our time to run through the restaurant's menus – a la carte, specials and dinner selection.

The bar is a comfortable, convivial retreat and has the feel of a cosy rural pub, and along with the usual selection of local draught beers, wines and spirits, also boasts a cocktail menu. Bar lunches are served daily or, weather permitting, in the garden beside the pool from noon until 1.45pm.

The dining area is light and airy, with a simple and unfussy décor of pale painted granite walls, dark comfy leather seating and pastel patterned linen. La Barbarie prides itself on sourcing quality local produce and not messing about with it too much. It is honest local dining in unpretentious surroundings and

the staff, who on Saturday were a delight, are attentive but never intrusive. For starters Theresa chose Guernsey crab cakes with a salad garnish and sweet chilli iam, which had a zing and melded with the juicy, sweet meat of the crab perfect Karen had tian of hand-picked Guernsey crabmeat and dill creme fraiche dressing, which came with tempura king prawns and an avocado and blush grapefruit salad, all of which hit the spot.

I opted for classic oak-smoked Scottish salmon garnished with lemon, capers, finely-chopped shallots and cracked black It arrived on a dark grey slate, the colours

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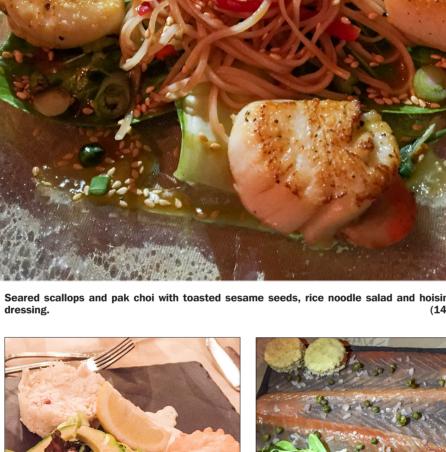
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Tian of hand-picked Guernsey crabmeat, dill creme fraiche dressing. (14058464)



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Duck, orange and redcurrant sauce with spiced red cabbage and pan-



La Barbarie mess: crushed meringue, ice cream, seasonal berries and Guernsey cream.



New season lamb cutlets with port wine sauce plus fine green beans and creamy dauphinoise

contrasting effectively and the capers adding a touch of piquancy. Steve went for seared scallops with pak choi, toasted sesame seeds, rice noodle salad and hoisin

The scallops were delicious and perfectly cooked, and with a noodle/rice accompaniment proved a perfect opener

spring seems to have finally sprung from the depths of winter, cutlets – cooked medium rare – with port wine sauce, fine green beans and creamy dauphinoise potatoes. This seasonal offering was an ideal dish. Karen had sea bass with hollandaise sauce, green beans and, her favourite, tempura courgettes

sea bass was seasoned to perfection, beautifully cooked and therefore as succulent as you would hope. Theresa chose confit of duck leg with orange and redcurrant sauce, spiced red cabbage and pan-roasted potatoes. The duck came sliced, pink and juicy and the cabbage was just right – a perfect foil for the rich meat.

- crispy and delicious, so I'm told. The

Steve went for rib-eve steak garnished with grilled tomato, mushrooms, herb butter mange tout and Lyonnaise potatoes. To complement the meal we chose a bottle of the house-recommended merlot, a medium-bodied wine with notes of dark fruits.



La Barbarie's dining area is light and airy. (Picture by Chris George)



Sea bass with hollandaise sauce, green beans (14058456) and tempura courgettes.

By the time it came to dessert, Steve knew exactly what he wanted - the cheese board, which arrived with grapes celery and a basket of crackers that could have fed an army. All the cheeses were Guernsey-made, from Fort Grey Blue to smoky Cheddar The minor let-down of the night for me

was the creme brulee, which hadn't quite set. First world problems, eh? Still, the fresh strawberries and homemade butter shortbread made up for this slight hiccup in an otherwise f meal

Karen ordered lemon sponge pudding, which came with vanilla ice cream and a caramel brittle – a hearty dessert that

crushed meringue, ice cream, seasonal berries and Guernsey cream. It was pure indulgence, palate-pleasing perfection on

La Barbarie Restaurant has plenty to shout about. It ticks all the boxes for good food in comfortable surroundings and it so long until my next visit Take a trip to Saints – you'll find a welcome on the hillside

menu are served until 9pm daily. Go to www. labarbariehotel.com or call 235217 to book.



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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

Bar meals are served Tuesday to Saturday lunch



proved remarkably light.

Theresa went for La Barbarie 'mess' -

great service. I left knowing I won't leave

A four-course table d'hôte and à la carte

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