

WAYSIDE CHEER HOTEL

A warm welcome at the Wayside

SAFFRON *New Fusion food restaurant*
St Martins

Set Dinner Menu for 2 + a FREE bottle of House wine
Please check our website for more info

Opening hours: Tuesday - Sunday 5.30 pm - 10.30 pm Friday & Saturday 5.30pm - 11.00pm
Lunch time Saturday - Thursday 12pm - 2pm
Closed on Monday
Telephone: 239693 or 239863

Takeaway menu call or order on www.saffronguernsey.com

Spring has arrived...along with our new menu!

Join us for lunch or dinner and sample our fresh and fabulous new spring menu.

Lunch/Early Birds	Dinner	Book your table today
2 courses £15.00	2 courses £18.50	256576
3 courses £17.50	3 courses £25.00	

Vegetarian, Vegan and Gluten Free all catered for

Feast your eyes. Take a look at the full menu now on our facebook page or on our website:
www.lagrandemare.com

La Grande Mare
HOTEL, GOLF & COUNTRY CLUB
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village east Tel: 700100 GUERNSEY

Book your table now for Easter Sunday!

Please check the Menus online: www.villageeastguernsey.net
Call 1481 700100

March Madness Sale

Pub ONLY | Lunch & Dinner | Mon - Fri

Main courses	Was	Now
Wiltshire Ham n' Eggs with hand cut chips & garden peas	£11.95	£6.99
Toad in the Hole with mash potatoes, mixed vegetables & onion gravy	£13.45	£6.99
Battered Fish with hand cut chips, homemade tartare sauce & mushy peas	£11.99	£9.99
Breaded Scampi with hand cut chips, homemade tartare sauce & garden peas	£11.99	£9.99
Lasagne al forno with garlic bread & salad	£11.99	£6.99

...and much more!

Please find full menu online: www.driftwoodinn.co.uk or on our social media Facebook @ driftwoodgsgy

Driftwood Inn, Perelle Bay, St Saviour, Guernsey, GY7 9NA
Email: info@driftwoodinn.co.uk | Phone: 01481 264436

PIZZA MEAL DEAL order 12" for a price of 9"

Juliet Pouteaux ventured out west to sample the menu at the Wayside Cheer Hotel's Les Rocques bar and restaurant

STEPPING through the doors of the Wayside Cheer is like stepping back in time to the weekend lunches of my childhood with my grandparents. Over the years so many of the treasured Guernsey restaurants have changed or closed and are now only alive in islanders' memories. But the Wayside Cheer is a homely survivor - and a popular one at that. Even on a Wednesday night in March the place is buzzing, with people of all ages crowding the bar and keeping up to date on the island's latest gossip. And it was into this that I walked with three friends from the local board game

club Meeple People - Gavin, Ross and Neil. I do not think any of us knew quite what to expect, but we were greeted with a warm welcome. The menu is filled with some classic dishes. I went for the chicken liver pate, which was smooth and rich and came with a lovely, sweet drizzle of redcurrant sauce. Ross chose the deep-fried French Brie. He said it was lovely and warm and 'melty', with a really good crunch of breadcrumbs on the outside. Gavin, who went for the deep-fried mushrooms, said the fungi were lovely and tender inside the breadcrumbs and they came with a contrasting tangy sauce.



Starters include (clockwise from top left) deep fried Brie, pate maison, breaded mushrooms, and baby back ribs.

da nello
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
(01481) 721552
www.danello.gg
46, Le Pollet, St Peter Port, GY1 1WF



I think Neil might have regretted ordering the baby ribs starter when he saw how big it was. The generous ribs came with sauce and garlic bread. One thing we can say about all the courses was that the dishes were very generous – people do not leave the Wayside Cheer hungry. Moving on to the mains, there were some great classics on offer. Neil ordered the fish and chips. He said it had a lovely crispy batter and lots of chips. The chicken curry comes in mild and spicy options, but Gavin decided to brave the hotter choice. He said the spice was really well balanced – hot, but with a nice blend of spice flavour.

I have a weakness for liver and onions and again the Wayside's portions were more than generous. Three large slices of liver were delivered to the table. They were on a mound of smooth mash, which sat in a lake of rich gravy and onions. I ordered a side of green beans and bacon, which really boosted the dish (liver and bacon is a classic for good reason). Ross decided to be adventurous and go for the chicken USA – a chicken breast with cheese, bacon and barbecue sauce. He said the meat was wonderfully succulent and the dish was very filling.



Fish and chips.

I will confess to desserts being a struggle – we were all feeling full after the previous two courses.

And again the sweets were very generous. Cheesecakes proved popular at our table. I ordered the vanilla cheesecake, which came topped with fresh strawberries and sweet berry sauce. It comes with a choice of cream or ice cream, but the chef was feeling generous and I ended up with both. It was lovely and fluffy. A light dessert after a very filling meal.



Chicken USA.

Ross went for the Baileys cheesecake. He said you could get the taste of the liqueur, but without being overpowered by an alcohol flavour, making it very well balanced.

Gavin opted for the warm chocolate fudge cake. Often desserts like this can be too sweet, but Gavin said the chef had got the balance right and had served it at a perfect warm temperature, without melting the ice cream.

However, Neil certainly won when it came to desserts. He ordered the Wayside sinful

sundae, without reading the fine-print on the menu. When it arrived it drew gasps. Rather than a classic sundae, it is instead a large ball of vanilla ice cream, rolled in toasted coconut and then covered in homemade chocolate fudge sauce. He described it as 'an ice cream lover's dream'.

The restaurant has a busy schedule of events, including a quiz on Tuesday and karaoke on Wednesday. We got a chance to enjoy the talents of some very good singers, although none of us were quite brave enough to join in.

Altogether, it was a lovely evening, with attentive staff, generous food portions and a warm atmosphere. Anyone coming for dinner will certainly not leave hungry.

◆ Visit waysidecheerhotel.com for more information or call 257290 to book a table.



Liver and onions.



American cheesecake with strawberries.



Chocolate fudge cake.



Baileys cheesecake.



Wayside sinful sundae.

SPRING MEAL DEAL

Roast Beef with Yorkshire pudding, roast pot & veg

£12.95

Summer opening times from 1st April : Open 7 days a week. Sun – Mon 9:30am – 6pm, Tues – Sat 9.30am – late

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SAHARA CITY

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for lunch and dinner

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ST MARTINS

Wayside Cheer Hotel

JIMMY CRICKET - Saturday 20th April
Irish Comedy Legend Jimmy Cricket will be back Easter Weekend 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

Grandes Rocques, Castel. Call: 01481 257290
Email: enquiries@waysidecheerhotel.com