

URBAN KITCHEN

The new tapas menu at Urban Kitchen offers tasty morsels guaranteed to satisfy, as **Shaun Shackleton** discovered. Pictures by Raven Klement

Made for sharing

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

Monday Night – Curry Night
Curry + drink **£10.50**

Tuesday Night – Burger Night
Burger + drink **£10.50**

Sunday Lunch Set Menu
2 courses **£11.50** 3 courses **£14.50**

Open 7 days a week - For lunch and Dinner

Please contact us for more information, tel: 725161

Grange Lodge Hotel

SPRING WARMER

Bottle of House Wine for all tables of four!

Cut it out and bring it with you. 1 coupon per 1 table.

Wayside Cheer Hotel

NEWLY REFURBISHED BAR!

Ribeye Steak with Chips & Salad just £11.95

While Stocks Last

Monday – Friday for Lunch & Dinner

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

The Authentic Taste of the Sahara

Sahara City is a brand new restaurant at Le Trelade Hotel in Guernsey. Specializing in Mediterranean, Moroccan, Lebanese and Egyptian cuisine for an authentic taste of the Sahara, plus traditional dishes and Sunday Carvery. All made with fresh authentic ingredients and set in a traditionally themed environment.

Set your taste buds alive with the taste of the Sahara!

TAKE AWAY IS AVAILABLE ON REQUEST
IT IS WORTH CALLING US IN ADVANCE TO RESERVE THE TABLE.

CUT THIS OUT TO CLAIM

10% OFF YOUR MEAL!

*Valid until 31st May 2018

SAHARA CITY

www.saharacity.gg

Le Trelade Hotel,
Forest Road, St. Martins
Call 230794

CARITAS

Meal Deal

£4.00

Ham, cheese, tomato panini with tea/coffee

T: 01481 712138 E: office@caritas.org.gg W: caritas.org.gg

@Caritas Community LBG

35a Mill Street, St Peter Port, Guernsey, GY1 1HW

Old Quarter

Frossard House Car park
FREE to everyone
OUTSIDE OF OFFICE HOURS

Lunch and Early dinner from 5.45pm until 6.45pm

2 courses £11.95
3 courses £14.95

Email eat@oldquarter.co.uk Call (01481) 727268
www.oldquarter.co.uk



Urban mini mussels – which included Thai red curry garlic and cream, bacon, cider and thyme and blue cheese sauce. (21185016)

VE had sardines and cous-cous in Casablanca, bacon, cabbage and parsley sauce in Cork, pizza in Amsterdam and scone and chips in Haworth. But I've reached the age of 52 having never had tapas. Last Thursday night at Urban Kitchen set this to rights. The lights of the lounge bar glowed green as we were shown to our table by Diana. The table and chairs were all low level, so no rigidly formal, silver service fine-dining was about to take place. I was accompanied by my daughters Carney, 16, and Evie, 14, and Carney's friend Raven, also 16, who, as an A-level photography student, was the best person to take the photos. As this was a sampler of UB's Urban Tapas menu, there weren't what you'd actually call 'courses' but each was divided into four different groups: arancini, which are Sicilian risotto balls; mini mussels; chorizo; and bon bons, which were sort of savoury lollipops. Diana brought the arancini, of which there were three of three different types, with an accompanying dip – sun-dried tomato with basil and pesto mayo, wild mushroom with aioli and saffron and thyme with harissa mayo. We also had a plate of pan-roasted

octopus on the side. 'It's very rich,' said Carney about the tomato and basil. 'It's a great idea wrapping risotto up in a deep-fried ball. The sauce really complements and balances the juiciness of the tomato. It's light and not greasy.' Raven was also impressed. 'You can really taste the sharpness of the tomato. It's really subtle.' Evie was a fan of the saffron and thyme. A 'Mmmm,' and a nod and a 'Yep, this one' denoted she was enjoying it. For me it was the wild mushroom and aioli. I love mushrooms, especially when they're cooked right. And these were perfect. The octopus was also delicious. Evie regained her senses to report: 'I love that they all have different dips.' The mussels arrived in casserole pots and were accompanied by a selection of bread and various dips such as balsamic vinegar and olive oil, Cajun butter and red onion relish. The mussels were cooked in three different sauces: Thai red curry, garlic and cream; bacon, cider and thyme and blue cheese. 'I don't even like blue cheese but I love the blue cheese one,' said Evie. 'It tastes sweet, not bitter like it can do.' 'The blue cheese isn't too overwhelming,' agreed Carney. 'When I first saw

blue cheese, I thought "Oh, that's not going to work". But it's so good.' 'The Thai red curry one is really good,' said Raven. 'The spices allow the fish flavour to come out.' 'I love the blue cheese one,' reiterated Evie. 'It's so good with the bread.' For me it was the bacon, cider and thyme. The mussels go really well with the dry 'appleyness' of the cider, while the bacon brings out the salty burn. Apple and salt. It shouldn't work but it does. But as the girls were finished with the course, I mineswept the sauces, all of which were excellent. And Evie was right about the blue cheese. The third offering was brought to us and our drinks were replenished. We had char-grilled chorizo, rocket and balsamic, surf and turf, which included king prawns and Guernsey steak and deep-fried calamari. 'The calamari is very, very salty,' said Carney. 'But it's really good. The only calamari I've ever had has been rubbery, but this is perfect.' 'It's so juicy,' agreed Raven. Evie dived for the king prawns and slivers of steak. There followed another mime of satisfaction. (Well, she has been brought up not to talk with her mouth full.) 'The chorizo and balsamic



is my fave,' said Raven. 'The balsamic gives it a sweet, subtle undertone.' For Carney and me it was the calamari, for Evie the surf and turf. We also agreed that these were our favourite dishes and that when they have made a success of the film / photography / make up world, they will repay me by taking me out, all on them, and eating this all night. Which I'm going to hold them to. Finally we were brought the bon bons. These were similar casings to the arancini, but their fillings included goat's cheese with a tomato relish, ham hock with a mustard mayo and crab with fennel, chilli and peanut dressing. 'The goat's cheese one does it for me,' said Raven. 'The cheese is really creamy and light and the tomato relish is perfect.' Evie loved the spicy mustard mayo on the ham hock bon bon and Carney devoured the crab. For me it was definitely the goat's cheese. My dining companions were impressed with the quality of the food, the service and knowledge of the staff. And they loved the steampunk-style surroundings, the pictures of octopi wearing diving helmets, crows and cats in top hats. As we finished we were joined by general manager Shaun Crosier. 'This is a new menu which



Urban bon bon. (21185006)

we'll be launching in May, on Thursday, Friday and Saturday nights, on our a la carte menu in the Lounge Bar,' he explained. 'It's aimed at the after-work drinkers, social gatherings, because it's tapas and made for sharing.' And Shaun's right. These

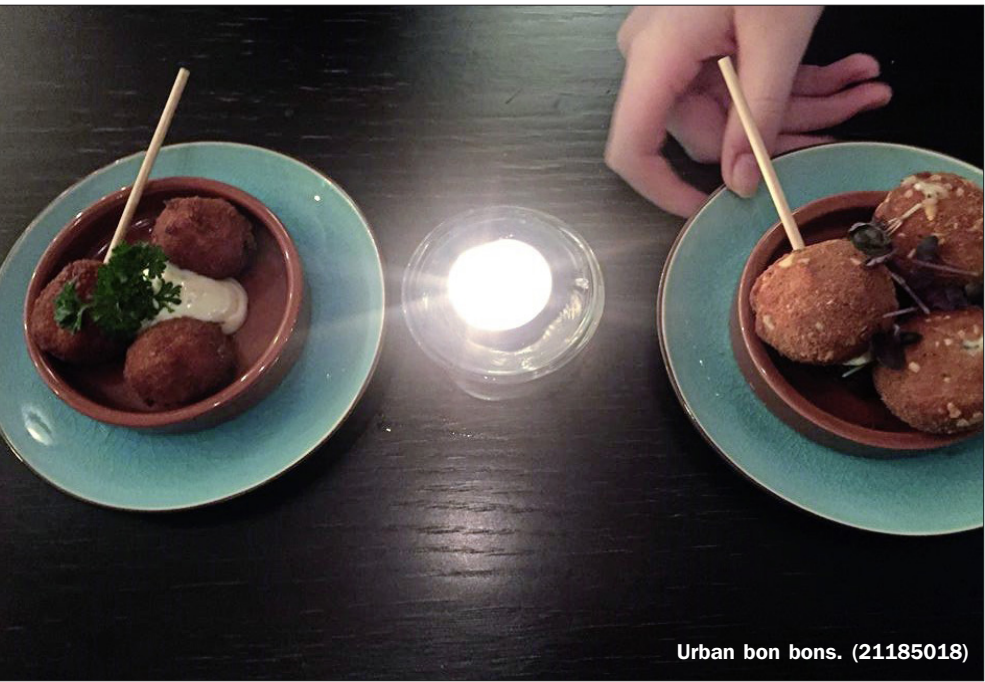
are the perfect dishes before a night out. Not too heavy, full of flavour and perfect with any kind of drink, from wine to beer or even with a few cocktails. Better book your place early, because I think from May onwards, the Lounge Bar at Urban Kitchen is going to be packed.



Urban Kitchen general manager Shaun Crosier. (21185034)



Raven Klement, left, and Carney Shackleton. (21185020)



Urban bon bons. (21185018)

La Grande Mare

Every bunny loves a great value menu at La Grande Mare.

Bring on the Spring

Served lunch 12-2pm (excl. Sundays) and early bird 6-7pm, until 30.04.18. View our menus at: www.lagrandemare.com

TO BOOK CALL 256 576

Vazon Coast Road, Castel, Guernsey GY5 7LL
www.lagrandemare.com

2 courses: **£12.95**
3 courses: **£14.95**

La Grande Mare
HOTEL, GOLF & COUNTRY CLUB ★★★★★

OUR WEEK SPECIAL

Our famous Home made Lasagne served with chips or salad

£9.95

Hot and Cold food served all day

SALIMAREZ-PARKE CAFE

WINTER OPENING TIMES

Sunday – Thursday 9.30am – 6pm | Friday & Saturday 9.30am – 8pm | T: 254434

da nello

RISTORANTE ITALIANO

Open 7 days a week
Including Sundays

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

T (01481) 721552 | F (01481) 724235
E danello@cwgsy.net | W www.danello.gg
46, Le Pollet, St Peter Port, GY1 1WF

APRIL at

Follow us on Facebook @thequeensinn

LIVE BANDS

CLAMOUR DE HARO - 21ST APRIL

SPORTS BAR:

All FA Cup and Premiership football will be live on our 3 screens

All sporting events on SKY or BT Sport

FRESH, DELICIOUS HOME COOKED FOOD 7 DAYS A WEEK.
OPEN ON SUNDAY EVENINGS

T: 238398 E: reservation@thequeensinn.gg www.thequeensinn.gg

THE QUEENS INN

ST MARTINS