La Villette
HOTEL • SPA • RESTAURANT • GUERNSEY

STARTERS

Homemade Soup of the Day 6.50 *GFA/DFA*

Served with crusty bread & Guernsey butter

Deep Fried Mushrooms 7.95 *V*

Savoury mushrooms in a light, crispy coating, paired with a cool tartar dipping sauce
& garden fresh greens

Spring Asparagus Hollandaise 7.50 *GF/V*

Served with a vibrant seasonal asparagus, soft-poached hen's egg
& savoury truffle-scented Hollandaise sauce

Wedges of Brie 8.50 *V*

Melted wedges of Brie in golden breadcrumbs,
paired with a classic fruit-based Cumberland sauce & a light garnish

Beetroot & Goat Cheese Salad 10.75 *GF/V*

A vibrant salad featuring beets, premium goats cheese & signature candied walnuts

Crab & Avocado Tian 14.95 *GF*

Layers of seasoned fresh crab with mayonnaise & fresh avocado,
elegantly presented with halved cherry tomatoes

Buffalo Style Chicken Wings 8.50 *GFA/DFA* 🌶

Our special recipe spicy wings served with a traditional blue cheese dip & celery sticks.
Also available in a non-spicy, crispy salt & pepper version

Pan-Fried Scallops & Prawns 12.95 *GFA*

A delicate pairing of seared scallops & prawns, infused with aromatic ginger & spring onion.
Served with a tangy lemon & sweet chili sauce

Key: V = Vegetarian | DF= Dairy-Free | DFA = Dairy-Free Available | GF = Gluten-Free | GFA = Gluten-Free Available

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MAINS

10 oz Sirloin Steak 26.95 *GFA/DFA*

Served with homemade chips, grilled tomato, garlic butter, field mushroom. and a choice of Peppercorn, Mushroom, or Diane sauce

Panko-Crusted Chicken Cordon Bleu 19.95

Crispy panko-breaded chicken breast filled with premium ham & Emmental cheese. Accompanied by fondant potatoes, broccoli, beetroot purée & a rich Rosemary reduction

Maple Glazed Pork Belly 19.95 *GFA*

Slow-roasted pork belly with a sticky maple glaze, served with buttery new potatoes & fresh steamed seasonal vegetables. Finished with a classic sweet apple sauce & a rich gravy

Crispy Buttermilk Chicken Burger 15.50

Tender buttermilk-marinated chicken breast, fried to a golden crunch, topped with fresh lettuce, sliced tomato & a smoky chipotle sauce. Served with a side of French fries

All Day Breakfast 12.95 *GFA/DFA*

Streaky bacon, eggs & sausages. Served with grilled tomato, signature homemade chips & classic baked beans

Traditional Lasagne 15.50 *V*

A classic that needs no introduction. Choose between our beef or vegetarian options. Served with a light house side salad or a side of crispy chips

The 'Villette' Burger 15.95

Our signature 8oz beef patty with thick-cut bacon, melted cheese & pickles on a toasted bun. Served with burger relish, creamy 'slaw & French fries

Spinach & Ricotta Tortellini 17.25 V

A savoury blend of creamy ricotta & spinach pasta, finished with a roasted garlic-infused cream, fresh cherry tomatoes & red onion. Served with a peppery arugula-topped crostini

Slow-Braised Glazed Beef Short Ribs 18.95 *GF*

Tender beef short ribs, cooked "low 'n' slow" in a rich savory liquor until meltingly tender. Served with chips, honey-braised carrots & charred hispi cabbage

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FISH & SEAFOOD

Catch of The Day (Market Price) *GF*
Served with Salad Nicoise

Traditional Fish & Chips 15.95
Premium fillet of local sourced cod enveloped in a light, golden-crisp batter.
Served with chunky chips & classic buttered mushy peas

Pan-Fried Sea Bass 17.95
A delicately pan-fried sea bass fillet served alongside tender confit leeks & crispy gnocchi tossed in a bright, zesty yuzu cream sauce

Grilled Salmon 17.95 *GF/DFA*
Pan-seared salmon, mashed potatoes, Samphire, finished with a lemon butter sauce

Breaded Wholetail Scampi 14.95
With homemade chips & garden peas

TO SHARE

Sharing Board 24.95 *GFA*
Prosciutto, chorizo, salami, olives, with a selection of cheeses, pickles & crusty French bread

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CURRIES

Korma Curry *GFA/V*

A mildly spiced Korma served with a traditional paratha & crispy onions
Chicken £16.50
King Prawns £18.95
Vegetarian £14.95

Thai Green Curry *GFA/V*

A fragrant, herb-infused curry featuring classic Thai flavours.
Accompanied by aromatic Jasmine-style rice & a lightly grilled flatbread
Chicken £16.50
King Prawns £18.95
Vegetarian £14.95

SALADS

Beetroot & Goat Cheese Salad 12.50 *GF/V*
with candied walnuts

Villette House Salad 10.50 *GFA*
Romaine and green leaf lettuce, cucumber, cherry tomatoes, croutons, red onion, crispy bacon crumbles & freshly grated cheddar cheese

Add Chicken 3.00
Add King Prawns 4.00

SIDES

French Fries 4.50 *GFA/DFA*
Add truffle oil or parmesan 1.50

Small House Salad 6.50

Homemade Chips 4.50 *GFA/DFA*

Sweet Potato Fries 5.95 *GFA/DFA*

Potatoes of the day 4.50 *GFA/DFA*

Green Vegetables 4.50

Onion Rings 4.50

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DESSERTS

Sticky Toffee Pudding 7.50
Topped with toffee sauce & vanilla ice cream

Vanilla Cheesecake 6.50
With raspberry sauce

Homemade Chocolate Brownie 6.95
Served with a scoop of vanilla ice cream

Classic Knickerbocker Glory 8.50 *GFA*

Selection of Ice Creams 6.95 *GF*
Real Guernsey ice cream- 2 Scoops

Assortment of Cheese & Biscuits 10.50 *GFA*
A selection of cheeses with celery, grapes &
red onion marmalade

HOT DRINKS

Coffee Black, White, Decaf 2.95

Pot of Tea 2.85

Herbal Tea 2.95

Latte 3.30

Cappuccino 3.30

Espresso 3.00

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SANDWICHES

Classic Sirloin Steak Sandwich 14.95 *GFA*
with blue cheese, onion marmalade, arugula and
served with crisps

'The Reuben' Sandwich 11.95 *GFA*
Warm corned beef, melted Swiss, tangy sauerkraut served on a toasted bloomer with crisps

Club Sandwich 11.95
A hearty, toasted triple-decker sandwich served with chicken, lettuce, tomato, streaky bacon, mayo and crisps

Summer Vegetable Toasties 9.50 *GFA*
with crisps

Atlantic Prawn & Marie Rose Sauce Sandwich 10.00 *GFA*
with crisps

BAR SNACKS

Pigs in Blankets with Dijon Mayo 6.95

Mixed Kalamata Olives 3.25

Spicy Buffalo Wings with Sour Cream Dip 8.50

Aged Beef Chilli Nachos 8.50

Vegetable Spring Samosas 6.95

Duck Spring Rolls with Plum Sauce 6.95

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WINE LIST

HOUSE WINES

RED WINES

250ml/175ml/Bottle

Côtes Du Rhône, Chateau de Tresques
9.75/7.00/29.00 (France)
Good and hearty, full of the warmth of the South

Home Farm Shiraz
9.50/6.90/28.50 (Australia)
Soft and smooth with generous flavours of blackberry, cherry and plum

Bodegaza Merlot
8.50/6.00/25.00 (Chile)
A full bodied wine enriched by ripe black fruit flavours

WHITE WINES

250ml/175ml/Bottle

Pinot Grigio, II Caggio
8.50/6.00/25.00 (Italy)
Dry and crisp, bursting with citrus notes

Bodegaza Sauvignon Blanc
8.50/6.00/25.00 (Chile)
A fruity wine with aromas of peach and white flowers

Home Farm Chardonnay
9.50/6.90/28.50 (Australia)
Fresh aromas of peach and citrus zest followed by notes of vanilla and nutmeg

ROSE WINES

250ml/175ml/Bottle

Blossom Hill White Zinfandel
9.00/6.50/27.00 (California)
A fresh, rich wine full of tropical fruit flavours such as pineapple, pears and lemon

Pinot Griggio Rose Delle Venezie
8.50/6.00/25.00 (Italy)
A nose of wild strawberry and redcurrant with delicate coffee and toasty aromas

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BY BOTTLES

WHITE WINES

Petit Chablis Blanc Cailloux
39.00 (France)
A refreshing, fruity and easy going Chablis

Muscadet Les Roches Noires
31.50 (France)
Dry and flinty with floral notes

Pouilly Fumé 'La Charmette'
37.50 (France)
A Pouilly (Sauvignon Blanc), fresh with citrus notes

Allan Scott - Sauvignon Blanc
37.50 (New Zealand)
Aromas of passionfruit, citrus and capsicum

ROSE WINES

Château Barbebelle Rosé Fleuri
32.50 (France)
Blended with Grenache, Cinsault, and Syrah

SPARKLING WINES

Moët et Chandon, Brut Imperial
65.00 (France)
Fresh, Fruity, elegant

Romeo Prosecco
29.50 (Italy)
Fresh apple and pear with a citrus tang

RED WINES

Chateâu Lucas Saint- Emilion
35.50 (France)
A dense meaty nose, with liquorice and fennel, followed by cedar and black fruits

Fleurie, La Cerisaie Mommessin
33.50 (France)
A fruity delicate wine from the Beaujolais region

Beaujolais Village - Compagnie Beaujolais
31.30 (France)
Dominant in red fruit notes with a supple rounded palate

Primitivo di Salento
32.00 (Italy)
An intense, fruity Primitivo full of jammy plum fruit savoury spice and a lick of vanilla

Cycles Gladiator Pinot Noir
36.00 (California)
Charmingly complex, delicate hints of bluberries, dark cherries, ripe cranberry and a touch of vanilla

Cune Rioja Tinto Crianza
32.50 (Spain)
A fruity, medium bodied, well balanced Rioja

Septima Malbec
32.50 (Argentina)
Ripe plum notes with good balance and sweet tannins