

Local & Wild

restaurant • bar • events

snacks

freshly baked bread
with guernsey butter
4

olives
garlic, rosemary,
chipotle, lemon brine
3

canape
Guernsey crab with
saffron emulsion
3

smoked almonds
3

starters

sark beef nuggets
jus, horseradish
10

guernsey crab &
smoked salmon pate
lemon, sourdough
9

mac & cheese bites
tomato sauce
7.5

baked pont l'evêque
confit garlic, rosemary, honey
sourdough
9

guernsey mushroom parfait
sourdough, prune
7.5

salads

smoked bacon caesar
romaine, garlic croutons,
classic
caesar dressing
10
add chicken
6

fish cake & guernsey
poached egg
citrus leaves, green beans,
tomato
16

roasted goat cheese
& honey
beetroot, mixed leaves,
pumpkin seeds, honey
mustard dressing
12

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Menu subject to change

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mains

dry aged rump
fries, leaves
choice of chimichurri or
peppercorn
18

guernsey beef
& stilton pie
mash, peas, gravy
16

crispy chicken burger
confit garlic mayo, romaine,
fries
12

guernsey beef burger
6oz hand pressed local
beef, onion, tomato,
romaine, served with fries
12.50

chicken parmigiana
leaves, tomato,
parma ham, mozzarella,
fries
14

Add

bacon -1 cheese - 1
extra patty - 2.50

vegan 'meat'balls &
gnocchi
tomato sauce, vegan cheese
14

guernsey mushroom
& truffle lasagne
garlic bread, leaves
12

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wines

glass/bottle

bubbles

nua prosecco 5/25

white

house white (chenin blanc) 5/20

chateau du cleray, muscadet 2020 6.5/25

babich, sauvignon blanc 2020 8/30

pascal bouchard, petit chablis 2020 9/35

rose

petit papillon, grenache rose 5/20

red

house red (merlot/blend) 5/20

terra d'alter, afrocheiro 2020 6.5/25

casa silva, carmenere 2019 8/30

marques de murrieta reserva rioja 2016 9/35

familia torres, purgatory 2017 9/35

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Welcome to Local & Wild where we aim to bring you a taste of Guernsey in every bite. Unfortunately, we haven't found any Guernsey wines yet. However, we've been testing lots of other wines...

Why not add our favorites as wine pairings to your meal?

appetisers

white onion & vanilla soup

gruyère crouton

bogle, chardonnay 2019

cured salmon

grapefruit & cucumber

cave de lugny, crémant de bourgogne brut

whipped goats cheese

beetroot, walnut bread & candied nuts

domaines schlumberger, les princes abbes reisling alsace 2017

mains

duo of beef

green beans, gravy & guernsey potato

chateau dauzac, labastide dauzac margaux 2016

smoked haddock & prawn fish cake

guernsey egg, green beans, parmesan

bogle, chardonnay 2019

stilton croquette & poached pear

walnut basil pesto

domaines schlumberger, les princes abbes reisling alsace 2017

dessert

lemon tart

passionfruit coulis

chocolate & hazelnut profiteroles

guernsey vanilla ice cream

2 courses 24 p/person

3 courses 29 p/person

Add wine pairings 12 for 2 courses

Please let us know if you have any dietary requirements.

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tapas

sark beef nuggets 10
gravy, horseradish

guernsey dairy sirloin 8
served pink & sliced, chimichurri (GF)

sark meatballs 7
sark beef & pork, housemade tomato sauce, parmesan

guernsey lobster & prawn thermidor bites 11
saffron emulsion

baked camembert 9
confit garlic, toasted sourdough, parmesan

tomato bread 5
garlic, toasted sourdough, parmesan

guernsey mushroom parfait 7.5
sourdough, prune

guernsey roast potatoes 5
housemade tomato sauce (GF)

tomato & basil salad 6
citrus & basil dressing (GF)

olives (GF) 3

smoked almonds (GF) 3

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wines
glass/bottle

bubbles

nua prosecco - 5/25

berry bros cremant - 32

g.h.mumm cordon rouge
champagne - 50

white

house white (chenin blanc) - 5/20

house sauvignon blanc - 5/20

chateau du cleray,
muscadet 2020 - 25

babich, sauvignon blanc 2020 - 30

domaine thomas & fils, le pierrier
sancerre 2020 - 32

pascal bouchard,
petit chablis 2020 - 35

deux roches vieilles vignes,
pouilly fuisse 2019 - 38

rosé

petit papillon, grenache rosé - 5/20

domaine st. felix cuvée pierre
martin rosé 2020 - 25

red

house blend - 5/20

house merlot - 5/20

terra d'alter, afrocheiro 2020 - 25

zensa, nero di troia
primitivo 2019 - 27

casa silva, carmenere 2019 - 30

marques de murrieta reserve
rioja 2016 - 35

matetic, corralillo syrah 2016 - 37

ranch 32 cabernet
sauvignon 2018 - 38

bourgogne cote d'or pinot noir
2020 - 40

vergelegen, reserve cabernet
sauvignon 2015 - 41

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