

How to eat and drink your way around Guernsey

The beautiful Channel Island is boasting about its food scene – and not without reason

by **Jed Bradley**

IF YOU'RE seeking an exquisite food scene, brilliant white sand and a laidback vibe, the Channel Island of Guernsey is your answer. Doors are often left unlocked and everyone appears to know everyone – for better or worse.

Best of all, you don't need to change your UK currency.

This southerly spot is one of the sunniest in the British Isles. If the heavens do open, you often just have to wait five minutes for the clouds to move on. Geographically it's closer to France than England. During World War II the islands were occupied by the Nazis in the 'Model Occupation' – a sobering chapter the reminders of which live on in the underground bunkers and fortifications along the coast. When it comes to exploring Guernsey, it's best to invest in an eSim card to connect you to mobile networks and navigate your route around in your rental car. Watch out for the narrow country lanes, though.

Buses are managed expertly and take contactless payment – and there's also the island's own taxi app.

Alternatively, spin around on two wheels. You'll find plenty of café stop-offs and even the priciest e-bikes are left leaning outside them, carefree with no locks. The cliff walk that winds its way from Jerbourg Point around Moulin Huet Bay is a great way to get your bearings. French impressionist painter Renoir once visited this area, focusing on its dramatic coastline for his artwork.

At the north-west corner of the bay,

you can enjoy a drink and a slice of authentic Guernsey gâche – bread made from sultanas, raisins, butter and mixed peel – in the garden of the Renoir Tea Garden.

Then there's Castle Cornet. More than 800 years old it still stands proudly on the coast. Entry allows you to explore the medieval grounds, gardens and museums.

The island is currently promoting its excellent culinary output. A good example of this is the boutique wine produced at Reservoir View Vineyard.

It was established in April 2025 by Jonathan, Andrew and Lilyanne Guille, who hope to sell their first bottles within the next few years.

The family are keen to show visitors what goes into planting, maintaining and harvesting their three types of grape varieties.

After a full day of clocking steps, Rock Box Sauna on the northern coast is the perfect reset. It offers sunset views over the rocks – and the heat pretty much forces you into the sea for a swim. Another selling point? Several pubs are a short walk away.

On the island there isn't a fast-food chain restaurant in sight. In their place, Guernsey has curated a mix of independent restaurants, global food influences and a calendar of exciting food festivals.

At the top of the game is Vraic. Named after the Guernesiais word for seaweed, this Michelin-starred, spectacularly located restaurant has

the food to match its setting. Welsh chef Nathan Davies and his wife Hollie launched their open kitchen and sophisticated dining room last year.

Staff from around the world welcome you to enjoy a drink by the wood-burning outdoor firepits before serving an indulgent multi-course tasting menu that uses the best of what the island has to offer – especially seaweed.

A visit here is for special occasions, though, as the food set me back £155 before wine pairings and the service charge.

However, all budgets are covered elsewhere. Mid-range favourites include Hook by the harbour, with its downstairs cocktail Casbah bar offering specials every day.

Nearby is Balthazar, which serves up the surf-and-turf flavours of fresh seafood and decadent meat dishes.

Can't decide? The west coast's Cobo Beach has three restaurants in one.

Meanwhile, there's nearby terraced Rockmount pub for your seaside drinks and food all day long. And Randalls on the east coast is a local favourite, lined with TVs for sport and pool tables.

For market flavours, the island's Seafront Sundays event turns the island's main road into a stretch of food stalls much-loved by locals and visitors.

Prices here are cheaper than on the UK mainland and you'll recognise the face of everyone who is serving you by the end of your trip.

Oh, and don't leave without trying an ice cream made from pure Guernsey milk.

Jed Bradley was a guest of Visit Guernsey



Quite the impression: Renoir Tea Garden and, inset, Michelin-star dining at Vraic



Time for a tan: Jed hits the beach to enjoy the plentiful sun Guernsey has to offer