



# The Old Quarter



## **Chef/Owner Paddy Scally**

### **How many years have you lived in Guernsey?**

25 Years in Guernsey

### **What is your current position in the professional kitchen?**

Chef/ Owner /Bottle Washer

### **What motivates you to be a chef?**

*I walked into the first real kitchen at 15 years old and was instantly hooked. I still love it!*

### **What do you like most about this restaurant?**

*The area it's in has a real charm aspect. Also, I can see all the customers as they enter from the kitchen, which allows me to interact with them on a face to face basis. Most kitchens are hidden away.*

### **What is your favourite meal to cook? Why?**

*I can't specify a favourite as I like so many, but fresh fish and Guernsey dairy products are really special and unique to the island.*

### **Describe THIS cuisine in 3 words?**

*Irish, British, wholesome*

### **What is so unique about this cuisine?**

*We make almost everything we can on site from our Soda bread right down to our homemade ice creams.*

### **Why I should choose your restaurant?**

*We are here with something for everyone: from our lunch and early bird menu at economic prices for those in a hurry or on a budget to our a la carte and daily specials, with fresh local lobster to our party menu. We can do more than 50 people. We like to think that everyone is welcome*

### **Your Special recommendation from the menu?**

*I cannot choose any one dish but if you are not from Guernsey - fish is highly recommended.*

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