

T H E
BRASSERIE
R E S T A U R A N T

À LA CARTE MENU

STARTERS

BEEF CARPACCIO 🍷	16.50
<i>Wild garlic emulsion, pickled shallots, rye crisp</i>	
McCARTHY SALAD (VGO, GF)	12.50
<i>Chicken, bacon, Cheddar, diced beetroot, avocado, confit tomato, Little Gem</i>	
GUERNSEY CRAB AND AVOCADO 🍷	16.50
<i>Crispy cannelloni, cucumber, caviar, dill oil</i>	
CHARRED TENDERSTEM BROCCOLI (VG, GFO)	13
<i>Almond romesco, lemon confit, grilled sourdough</i>	
Add poached egg	2
SUN DRIED TOMATO, FETA AND BASIL TORTELLINI (V)	15
<i>Cucumber and tomato essence, tempura samphire</i>	

MAIN COURSES

GRILLS

Served with watercress, oven roasted tomato, confit field mushroom

8oz FILLET (GF)	34
10oz SIRLOIN (GF)	34
4 LAMB CUTLETS (GF)	35

SAUCES

Pepper or béarnaise

5

DUO OF CORNFED CHICKEN SUPRÊME 🍷

Wild mushroom fricassée, tarragon velouté

26

SEAFOOD PLATTER (GF) 🍷

Shell on prawns, Guernsey crabmeat with crème fraîche, mussels, scallops house salad, hot buttered new potatoes

40

ADD HALF LOBSTER

If you would like a whole lobster, please ask one of our team for today's market price

38

FISH AND CHIPS (GFO) 🍷

Beer battered cod fillet, rustic chips, minted peas, caramelised lemon

22.50

ROASTED AUBERGINE (VG, GF)

Miso glaze, smoked chickpea purée, pickled radish

18

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option Available | (GF) Gluten Free | (GFO) Gluten Free Option Available

🍷 A favourite signature dish of Mrs T, our Founder and President.
🍷 All dishes include products locally grown, caught, reared or produced.

*If you have any special dietary restrictions or allergies, please advise a member of the service team.
A full list of allergens within each of our dishes can be obtained from your waiter.
A discretionary 12.5% service charge will be added to all food and beverage bills.*

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SIDES

SEASONAL VEGETABLES (V, VG)	7.50
PAPRIKA ONION RINGS (V)	5
BROCCOLI COLESLAW (VG) 🍴	5
OGH GARDEN SALAD (V)	6
NEW POTATOES (V, VG)	5
TRUFFLE AND PARMESAN FRIES (V, VG)	7.50
FRENCH FRIES (V, VG)	5
CHUNKY CHIPS (V, VG)	6

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍴🍷 <i>Seasonal fruit coulis</i>	12
VANILLA AND COCONUT PANNA COTTA (VG, GF) <i>Basil granita</i>	12
SKILLET COOKIE 🍷 <i>Guernsey ice cream</i>	12
DARK CHOCOLATE AND HAZELNUT TORTE (VG) <i>Coconut Chantilly, orange zest</i>	12
SELECTION OF ICE CREAMS AND SORBETS (GF) 🍷 <i>Please ask a member of the team for today's flavours</i>	12
LOCAL AND CONTINENTAL CHEESE SELECTION (GFO) 🍷 <i>A delicious selection of local and Continental cheese, artisan biscuits, celery, grapes, chutney</i>	13

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