

THE  
**BRASSERIE**  
RESTAURANT

## STARTERS

Soup of the Day (v) £8

Bea Tollman's Chicken Noodle Soup £12.50 🍴  
*Mini chicken pie*

Red Wine Braised Beef Tortellini £17.50  
*Parisienne root vegetables, truffle butter sauce*

McCarthy Salad £10.50/17.50  
*Chicken, bacon, Cheddar, diced beetroot, avocado, confit tomato, shredded gem lettuce*

Guernsey Chancre Crab £20.50 🍴  
*Nori dust, crème fraîche, compressed cucumber tartare, lemon and dill oil*

Celeriac Fondant (ve) £13.50  
*Chestnut velouté, truffle mayonnaise, pickled apple*

Heritage Beetroot and Apple (v/ve) £12.50  
*Apple and tarragon poached heritage beets, beetroot and apple crisps, apple purée*

## MAINS

Pan Seared Duck Breast £30  
*Confit leg lollipop, parsnip and harissa purée, spiced pineapple, chilli infused duck jus*

Slow Cooked Pork Belly £25  
*Textured leek soubise, savoury apple and cinnamon soufflé, black pudding bonbon*

Roulade of Chicken Breast £27  
*Braised leg and smoked pomme purée pie, pickled mushrooms, baby leeks, truffle infused red wine jus*

Local Catch of the Day £36 🍴  
*Seasonal vegetables, parsley new potatoes, chilli spiced prawns, white wine cream sauce*

Hot Seafood Platter £39 🍴  
*Shell on prawns, mussels, scallops, house salad, hot buttered new potatoes*  
ADD ½ LOBSTER £38  
IF YOU WOULD LIKE A WHOLE LOBSTER,  
PLEASE ASK ONE OF OUR TEAM FOR TODAY'S MARKET PRICE

Roasted Butternut Squash (v/ve) £18.50  
*Caramelised red onion and spinach pithivier, wilted spinach, saffron potatoes, romesco sauce (please allow 20 minutes)*

Braised Portobello Mushroom (v/ve) £17.50  
*Spelt, charred chicory, tofu dressing, pumpkin seed pesto*

GRILL  
10oz Hereford Angus 30 Day Aged Ribeye Steak £45  
*Vine tomato and confit mushroom brochette, crispy prosciutto*

8oz Nature's Meadow Fillet Steak £38  
*Vine tomato and confit mushroom brochette, crispy prosciutto*

8oz Lamb Rump £30  
*Vine tomato and confit mushroom brochette, crispy prosciutto*

Sauces £5 🍴  
*Peppercorn, Red Wine Jus, Mushroom, Garlic and Herb Cream, White Wine Cream*

BURGERS  
*On a brioche bun with French fries, pickles, tomato and mayonnaise*

Guernsey Beef Burger £21  
*Add cheese £3 | Add bacon £3*

'Son of a Gun' Chicken Burger £20  
*Add cheese £3 | Add bacon £3*

Beyond Meat Burger (v/ve) £18.50  
*Add smoked 'cheese' £3*

Quinoa and Mushroom Burger (v/ve) £18.50  
*Add smoked 'cheese' £3*

## SIDE DISHES

Seasonal Vegetables (v/ve) £7.50

Paprika Onion Rings (v) £5

OGH Garden Salad (v) £6

Broccoli Coleslaw (ve) £5 🍴

New Potatoes (v/ve) £5

Truffle and Parmesan Fries (v/ve) £7.50

French Fries (v/ve) £5

Chunky Chips (v/ve) £6

## DESSERTS

Baked Apple Tart £11 🍴  
*Spiced crème anglaise, Guernsey vanilla ice cream*

Dark Chocolate Crèmeux £12 🍴  
*Salted caramel chocolate tuille, Guinness ice cream*

Pear and Almond Cake (v/ve) £11  
*Vanilla ice cream, almond brittle*

Cranberry and Orange Bread Pudding (v/ve) £12  
*Vanilla ice cream*

Honeycomb Ice Cream £11 🍴 🍴  
*Honey tuille*

Selection of Ice Creams and Sorbets £12 🍴  
*Please ask a member of the team for today's flavours*

Local and Continental Cheese Selection £12.50 🍴  
*A delicious selection of local and continental cheese, grapes, biscuits, celery, Rocquettes cider chutney*

🍴 A favourite signature dish of Mrs T, our Founder and President | (v) vegetarian | (ve) vegan

🍴 Dishes with the Guernsey Mark logo have been made using local produce

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.  
A discretionary 12.5% service charge will be added to all food and beverage bills.