

THE
BRASSERIE
RESTAURANT

STARTERS

Soup of the Day (v) **£8**

Chicken and Ham Terrine **£13.50**

Pickled mushrooms, tarragon mayonnaise, honey and mustard dressing

McCarthy Salad **£10.50/17.50** 

Chicken, bacon, Cheddar, diced beetroot, avocado, confit tomato, shredded gem lettuce

Bernie's Seared Scallops **£18.50** 

Chef's choice of seasonal accompaniments

Guernsey Chancre Crab **£20.50**

Watercress, spring onion, samphire, mirin dressing

Grilled Asparagus And Courgettes (v/ve) **£11**

Citrus and basil oil, crispy halloumi

Rainbow Cherry Tomato Caprese Salad (v/ve) **£12.50**

Herb pesto burrata, aged balsamic, extra virgin olive oil

MAINS

Cannon of Lamb **£30**


Baby beets, wild mushrooms, asparagus, lamb jus

Pan Seared Duck Breast **£27**

Miso glazed pak choi, cauliflower purée, crispy duck wonton, soy and ginger infused duck jus

Manor Farm Local Catch of the Day **£36** 

Seasonal vegetables, garlic and parsley new potatoes, chilli spiced prawns, white wine cream sauce

Hot and Cold Seafood Platter **£39** 

Shell on prawns, Guernsey crabmeat with crème fraîche, mussels, scallops, house salad, hot buttered new potatoes
Add half lobster £38

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

Roasted Cauliflower (v/ve) **£19.50**

Herb and garlic dressing, coronation chickpeas, seeded crisp

Braised Leeks (v/ve) **£19.50**

Cashew nut and cauliflower purée, onion and nori broth, sweet and sour onion, crispy leeks

GRILL

10oz Hereford Angus 30 Day Aged Ribeye Steak **£45**

Little Gem salad, blue cheese dressing, crispy pancetta, roasted vine tomatoes, confit mushroom

8oz Nature's Meadow Fillet Steak **£38**

Little Gem salad, blue cheese dressing, crispy pancetta, roasted vine tomatoes, confit mushroom

Dingley Dell Pork Tomahawk **£35**

Roasted fennel and apple salad, prune and sage compôte

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' Burger **£19.50** 

Add cheese £3

Beyond Meat 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

Mango Cheesecake (ve) **£11**

Almond praline, lime and basil sorbet

Valrhona Dark Chocolate Fondant **£12** 

Chocolate crunch, Guernsey vanilla ice cream

Strawberry Pillow **£12** 

Elderflower crème, marinated strawberries

Honeycomb Ice Cream **£11**  

Honey tuille

Selection of Ice Cream and Sorbet **£12** 

Please ask a member of the team for today's flavours

Local and Continental Cheese Selection **£12.50** 

A delicious selection of local cheese specially selected for us by our friends at Rouge in Le Pollet. Please ask the team for details.

 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. Our chefs will be happy to create a selection of dishes especially for our diabetic guests. A discretionary 12.5% service charge will be added to all food and beverage bills.