

THE
BRASSERIE
RESTAURANT

STARTERS

Soup of the Day (v) £8

Mccarthy Salad £11.50 / £18 🍴

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

Mrs T's Chicken Noodle Soup £12.50 🍴
Mini chicken pie

Butternut Squash and Crab Gratin £14.50

Pickled apple and frisée salad

Roasted Heritage Beetroot and Puy Lentils (ve) £12

Citrus and mirin dressing

Seasonal Vegetable Vol au Vent (ve) £12

Rocket and scallion salad, balsamic pearls

MAINS

Rump of Lamb £28

Smoked aubergine, braised salsify, yoghurt, onions

Roast Belly of Pork £26

Star anise and butternut purée, balsamic glazed carrots, pearl onions

Chicken Pot Pie £22.50 🍴

Creamy mash potatoes, buttered greens

Chef's Catch of the Day £36

Seasonal vegetables, new potatoes, white wine cream sauce

Seafood Conchiglie £24

Assortment of seafood, fresh herbs and lemon zest in tomato sauce OR cooked in a white wine cream sauce

Pasta Primavera (ve) £18 🍴

Aubergine Bake (ve) £22

Caponata, pesto crumb

GRILL

Served with rustic chips, oven roasted tomato, confit field mushroom, red onion marmalade

10oz Sirloin Steak £34

8oz Fillet Steak £39

Sauces £4.50

Peppercorn, Red Wine Jus, Mushroom, Garlic and Herb Butter, Béarnaise

BURGERS

On a brioche bun with French fries and mayonnaise

Guernsey Beef Burger £21

Add cheese £3 | Add bacon £3

Son of a Gun Chicken Burger £19.50 🍴

Add cheese £3

Chickpea, Quinoa and Mushroom Burger (v) £18.50

Vegan cheese

Beyond Meat Burger (ve) £20

Vegan bun, caramelized onions, tomato, lettuce, smoked vegan mayonnaise
Add vegan cheese £3

SIDE DISHES

Seasonal Vegetables £5

Paprika Onion Rings £5

OGH Garden Salad £5

Broccoli Coleslaw £5

Truffle and Parmesan Fries £7.50

DESSERTS

Bea Tollman's Cheesecake £11 🍴

Baked vanilla cheesecake with strawberry coulis

Spiced Orange Poached Pear £11

Maple mascarpone, toasted almonds

Upside Down Apple Cake (ve) £11

Salted caramel sauce, coconut tuille

Vanilla Crème Brûlée £11.50

Walnut and white chocolate biscotti

Nutmeg Infused Milk Chocolate Mousse £12.50

Dark chocolate shavings, seasonal berries, vanilla tuille

Honeycomb Ice Cream £11 🍴

Selection of Ice Cream and Sorbet £12

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

A Selection of Local and Continental Cheese

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

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

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.