

NIBBLES AND SNACKS

Perfect for sharing or enjoying with drinks

CHARCUTERIE BOARD (GFO) (per person) ♻️ <i>Continental meats and cheese, bread, pickles, chutney</i>	10
CURRY ROOM TASTING PLATTER (per person) <i>Sheesh kebab, Malai chicken skewer, mixed vegetable pakora, paneer tikka, mango chutney, mint raita</i>	12.50
GUERNSEY CRAB BONBONS ♻️ <i>Lemon and wild garlic aioli</i>	7.50
SPICED GUERNSEY BEETROOT HUMMUS (VG, GFO) ♻️ <i>Toasted pine nuts, grilled flatbread</i>	6.50
HUMMUS PLATTER (VG, GFO) <i>Selection of hummus, pickles, bread, chutney, dips</i>	7.50

SALADS

SEARED GUERNSEY FIERY BEEF ♻️ <i>Pickled shallots, rocket, mustard dressing</i>	16.50
CHARRED CHICKEN (GF) <i>Roasted peaches, toasted almonds, honey vinaigrette</i>	16
GUERNSEY CRAB AND AVOCADO (GF) ♻️ <i>Citrus dressing, sea herbs</i>	16.50
HEIRLOOM TOMATO AND BASIL (VGO) <i>Chilled cucumber and black olive crumb, tempura samphire</i>	15

MAIN COURSES

GRILLS			
<i>Served with watercress, oven roasted tomato, confit field mushroom</i>			
8oz FILLET (GF)		34	
10oz SIRLOIN (GF)		34	
LAMB CUTLETS (4) (GF)		35	
SAUCES			
<i>Pepper or Béarnaise</i>			
SEAFOOD PLATTER (GF) 🍷			
<i>Shell on prawns, Guernsey crab meat with crème fraîche, mussels, scallops, house salad, hot buttered new potatoes</i>			
ADD HALF LOBSTER		38	
<i>If you would like a whole lobster, please ask one of our team for today's market price</i>			
MISO GLAZED AUBERGINE (VG GF)			
<i>Black garlic, crispy shallots, charred greens</i>			
SIDES			
SEASONAL VEGETABLES	7.50	NEW POTATOES	5
PAPRIKA ONION RINGS	5	TRUFFLE AND PARMESAN FRIES (VGO)	7.50
BROCCOLI COLESLAW (VG) 🥕	5	FRENCH FRIES	5
OGH GARDEN SALAD	6	CHUNKY CHIPS	6

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🥞 ♻️ <i>Seasonal fruit coulis</i>	12
STRAWBERRY AND VANILLA PANNA COTTA (VG, GF) <i>Basil granita</i>	12
SKILLET COOKIE ♻️ <i>Guernsey ice cream</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

(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.*