

NIBBLES & SNACKS

Vegetarian Platter (v/ve) £9 per person

Piccalilli and beetroot dip, marinated olives, garlic rubbed ciabatta, spiced nuts

Charcuterie Board £11 per person 🍷

Selection of cured meats and cheese, house marinated olives, preserves, crackers and brea

BBQ Glazed Chicken Skewers £7.95

Shoestring fries

Basil, Coriander and Chilli Baby Squid £8

Blistered cherry tomatoes, crispy wonton pastry

Avocado Hummus (ve) £7.50

Balsamic roasted vegetables, sourdough crisps, mustard seed chickpeas

SALADS

Salads served on crisp little gem lettuce, cucumber, tomatoes and carrot ribbons

Classic Caesar Salad £10.50/£17.50

(Vegetarian option available)

Add chicken £7.50 | Add prawns £7.50 | Add avocado (ve) £4

McCarthy Salad £10.50/17.50 🍷

Chicken, bacon, Cheddar, diced beetroot, avocado, confit tomato, shredded little gem (vegan option available)

Ginger and Chilli Beef £18.50

Crispy onions, avocado

Guernsey Chancre Crab £20.50 🍷

Sweetcorn, fennel, mirin dressing

Giant Couscous (ve) £13.50

Soused dried fruit, toasted almonds, marinated beetroot

SANDWICHES

TOASTED SANDWICHES

Served with fries (ve) and broccoli slaw (ve)

The OGH Steak Sandwich £24

Red onion marmalade, burrata, rocket, sourdough

Ham and Cheese £18.50 🍷

Sourdough bread, Rocquettes cider chutney

Pear, Caramelised Onion and Stilton Cheese (v) £16

Butter Chicken Curry £17 🍷

Apricot chutney

The OGH Vegan Club (ve) £18

Smoked 'Cheddar', little gem, beetroot, tomato avocado, marinated red pepper, vegan mayonnaise

The OGH Club £19 🍷

Smoked back bacon, chicken, egg mayonnaise, tomato, little gem

HOUSE SANDWICHES

On your choice of white, wholemeal or gluten-free bread with mixed dressed leaves and hand cooked chips

Chicken and Celery Mayonnaise £12.50

Guernsey Crab and Crème Fraîche £15 🍷

Smoked Salmon, Dill Crème Fraîche £15

Cream Cheese and Cucumber £10

Egg Mayonnaise and Rocket £10 🍷

Charred Pepper and Tomato (ve) £10

Ham And Wholegrain Mustard £13.50

Guernsey Lobster and Prawn Roll £22 🍷

Marie Rose, shredded little little gem, fries

MAINS

CLASSICS

10oz Sirloin Steak £34

10oz Rib Eye £34

Rustic chips, oven roasted tomato, confit field mushroom, red onion marmalade

Classic Fish and Chips £22.50

Rustic chips, crushed minted peas, tartare sauce, caramelised lemon

Cauliflower Steak (ve) £18

Butter bean purée, chimichurri dressing

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

ROCCBOX™ SPECIALS

Pizza of the Day £16.50

Chef's Catch of the Day £36 🍷

Served with hot buttered new potatoes and house salad

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 £20

Add cheese £3

Beyond Meat Burger (ve) £18.50

Add smoked 'cheese' (ve) £3

🍷 Dishes with the Guernsey Mark logo have been made using local produce | (v) vegetarian | (ve) vegan

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.

CHAMPAGNE & SPARKLING WINE

	150ml	250ml	Bottle
Lanson Le Black Reserve <i>Deep yellow with biscuit notes on the nose; intense and mature fruit with citrus freshness</i>	18.50		90
Lanson Le Rosé <i>Pure colour, subtle salmon tones with delicate red berry notes and a long finish</i>	19.50		95
Villa Sandi Prosecco Il Fresco Brut <i>Very pale straw yellow and fine, persistent perlage; the aroma is fruity and flowery with hints of ripe golden apple</i>	9.50		36
Villa Sandi Prosecco Rosé <i>Aromatic offering a bouquet of red fruit and floral scents, in particular pomegranate and rose</i>	10		39

WHITE WINE

Bouchard Finlayson, Blanc De Mer, South Africa <i>Wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume</i>	11	15	42
Bouchard Finlayson, Walker Bay Reserve, Sauvignon Blanc, South Africa <i>Tangy apple, fig and pineapple flavours; an approachable nature and silky texture</i>	13.50	17	45
Colli Vicentini Pinot Grigio, Italy <i>Straw yellow in colour; bouquet with floral and fruit notes</i>	8.50	11	30
Kuki, Sauvignon Blanc, New Zealand <i>Typical example of a Kiwi Sauvignon Blanc, slightly acidic with bold tropical fruit flavours</i>	11	14.50	38
Gavi Di Gavi Roberto Sarotto, Italy <i>Wonderful elderberry flowers, a little like a petit Chablis; perfumed aromas.</i>	11.50	16	45
Macon Lugny Albert Bichot Les Charmes, France <i>Superb and creamy with notes of peach and a long smooth finish; IWC Winemaker of the Year.</i>	13	17	51
Raimat Saira, Albarino, Spain <i>A refreshing wine with enjoyable aromas of dried flowers and lemon peel</i>	11.50	13.50	42

ROSÉ WINE

Colli Vicentini Cadia Pinot Grigio Blush, Italy <i>Delicate pale rosé; light and easy drinking</i>	8.50	11.50	30
Château Barbeville Cuvée Madeleine Rosé, France <i>Expressive, white fruits on the nose. Nice length, raspberry, redcurrant on the palette</i>	11	14.50	44

RED WINE

Bouchard Finlayson, Hannibal, South Africa <i>Subtle dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core</i>	18	23	64
Bouchard Finlayson, Galpin Peak, South Africa <i>Intriguing perfumed dark cherry and wild berry with espresso infused cinnamon spice</i>	20	26	73
Castel Firmian, Merlot, Italy <i>Intense fragrance with a mixture of ripe fruits and a hint of oak; dry complex and excellent</i>	10	15	38
Montanes Malbec, Argentina <i>Red ruby colour with violet hints; raspberry and spice on the nose, round tannins, very well balanced</i>	10.50	14.50	36
Cune Tinto Reserva Rioja, Spain <i>Intense ruby red with rich, deep aromas of bramble; warm spices from the fine oak barrel</i>	13	17	46
Mommessin Fleurie 'La Cerisaie', France <i>Wonderful aromas of fresh cherries and raspberries; extremely fruity and quite delicate</i>	10.50	15	38.50
Berton Reserve, Cabernet Sauvignon, Australia <i>This lovely Cabernet Sauvignon is medium bodied; mouthfilling satsuma plum and blackberry compôte</i>	11	15.50	46
District 7, Pinot Noir, USA <i>An elegant balanced offering; aromas of cherries, raspberries and pomegranates, vanilla and mocha</i>	11.50	17	47
Château Lucas, St Emillion, France <i>Rich in style with dense plummy fruit, spice and ripe tannins</i>	14	18.50	52