



THE OLD GOVERNMENT HOUSE HOTEL & SPA



Welcome to an enticing haven, where we invite you to relax and take in the warm and friendly atmosphere.

Choose from our delicious selection of light meals, sandwiches and fine desserts, or simply enjoy our quintessentially British afternoon tea.

Alternatively, unwind with a cool refreshing drink, a speciality coffee or celebrate any occasion with drinks from our extensive wine and spirit menu.

Items marked with a  are genuine recipes from the President and Founder of The Red Carnation Hotel Collection, Beatrice Tollman. The dishes featured are in her cookbook "A Life in Food" which is available to purchase at £25.00 with all proceeds going to Starlight Children's Foundation and The Great Ormond Street Hospital for Children (Tick Tock Club)

We only use fish that come from well-managed, sustainable stocks and that are recommended by the Marine Conservation Society as well as free-range eggs.

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. Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any special dietary requirements please inform your waiter.

CHAMPAGNE & SPARKLING WINE

	150ml	Bottle
LANSON LE BLACK RESERVE <i>Deep yellow with biscuit notes on the nose; intense and mature fruit with citrus freshness</i>	£18.50	£90.00
LANSON LE ROSÉ <i>pure colour, subtle salmon tones with delicate red berry notes and a long finish</i>	£19.50	£95.00
VILLA SANDI PROSECCO IL FRESCO BRUT <i>very pale straw yellow and fine; the aroma is fruity and flowery with hints of ripe golden apple</i>	£ 9.50	£36.00
VILLA SANDI PROSECCO ROSÉ <i>aromatic offering a bouquet of red fruit and floral scents, in particular pomegranate and rose</i>	£ 10.50	£39.00

WHITE WINE

	175ml	250ml	Bottle
BOUCHARD FINLAYSON, BLANC DE MER, SOUTH AFRICA <i>wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume</i>	£ 11.00	£15.00	£42.00
BOUCHARD FINLAYSON, WALKER BAY, SAUVIGNON BLANC, S. AFRICA <i>tangy apple, fig and pineapple flavours; an approachable nature and silky texture</i>	£13.50	£17.00	£45.00
COLLI VICENTINI PINOT GRIGIO, ITALY <i>straw yellow in colour; bouquet with floral and fruit notes</i>	£ 8.50	£11.00	£30.00
KUKI SAUVIGNON BLANC, NEW ZEALAND <i>A kiwi sauvignon blanc, slightly acidic with bold tropical fruit flavours.</i>	£11.00	£14.50	£38.00
GAVI DI GAVI ROBERTO SAROTTO, ITALY <i>wonderful elderberry flowers, a little like a Petit Chablis; perfumed aromas</i>	£11.50	£16.00	£45.00
MACON LUGNY ALBERT BICHOT LES CHARMES, FRANCE <i>superb and creamy with notes of peach; a long smooth finish; IWC Winemaker of the Year</i>	£13.00	£17.00	£51.00
RAIMAT SAIRA ALBARINO, SPAIN <i>flavours of peach, nectarine and lemon pith with a splash of acidity</i>	£11.50	£13.50	£42.00

LIGHT RED & ROSÉ WINE

	175ml	250ml	Bottle
COLLI VICENTINI CADIA PINOT GRIGIO BLUSH, ITALY <i>delicate pale rosé; light and easy drinking</i>	£ 8.50	£ 11.50	£30.00
CHÂTEAU BAREBELLE CUVÉE MADELEINE ROSÉ, PROVENCE, FRANCE <i>Expressive, white fruits on the nose. Nice length, raspberry, redcurrant on the palate</i>	£11.00	£14.50	£44.00

RED WINE

	175ml	250ml	Bottle
BOUCHARD FINLAYSON, HANNIBAL, SOUTH AFRICA <i>dried cherry, blackberry and savoury meat burst underpinned by tobacco and green olive</i>	£18.00	£23.00	£64.00
BOUCHARD FINLAYSON, GALPIN PEAK, SOUTH AFRICA <i>intriguing perfumed dark cherry and wild berry with espresso infused cinnamon spice</i>	£20.00	£26.00	£73.00
BERTON RESERVE CABERNET SAUVIGNON, AUSTRALIA <i>Medium bodied. Mouth filling satsuma, plum and blackberry compote flavour</i>	£11.00	£15.50	£46.00
MONTANES MALBEC, ARGENTINA <i>Red ruby colour with violet hints; raspberry and spice on the nose, rounded tannins</i>	£10.00	£14.50	£36.00
MOMMESSIN FLEURIE 'LA CERISAIE', FRANCE <i>Red ruby colour with violet hints; raspberry and spice on the nose, rounded tannins</i>	£10.50	£15.00	£38.50
CUNE TINTO RESERVA RIOJA, SPAIN <i>Intense ruby red with rich, deep aromas of bramble; warm spices from the fine oak barrel</i>	£13.00	£17.00	£46.00
CASTEL FIRMIAN MERLOT, ITALY <i>Soft and round with dark berry flavours of blueberry and blackcurrant</i>	£10.00	£15.00	£38.00
DISTRICT 7 PINOT NOIR, USA <i>Aromas of cherries, raspberries and pomegranates, vanilla and mocha</i>	£11.50	£17.00	£47.00
CHÂTEAU LUCAS, ST EMILLION, FRANCE <i>Rich in style with dense plummy fruit, spice and ripe tannins</i>	£14.00	£18.50	£52.00

CHAMPAGNE COCKTAILS

	Each
FRENCH 75 <i>gin, House Champagne, lemon juice</i>	£17.00
KIR ROYALE <i>crème de cassis, House Champagne</i>	£17.00
STRAWBERRY OR PEACH BELLINI <i>strawberry or peach purée, House Champagne</i>	£17.00
CLASSIC CHAMPAGNE <i>Courvoisier VS, House Champagne, brown sugar, Angostura bitters</i>	£18.00

COCKTAILS

	Each
GIN GARDEN <i>Hendricks, elderflower liqueur, lime juice, fresh mint, fresh cucumber, topped up with ginger beer</i>	£13.00
STRAWBERRY BASIL SMASH <i>Bourbon, lemon juice, sugar syrup, strawberry purée, basil leaves, black pepper</i>	£13.00
TROPICAL BREEZE <i>Diplomatico rum, coconut rum, Campari, pineapple juice, lime juice, sugar syrup</i>	£13.00
WEALTHY SCOTSMAN <i>Glenfiddich 12yr, Martini Rosso, Campari</i>	£13.00
BLOOD ORANGE SOUR <i>Bourbon, blood orange syrup, orange juice, lemon juice, egg white</i>	£13.00
SMOKED BLOODY MARY <i>smoked bacon fat washed vodka, tomato juice, lemon juice, Worcester sauce, Tabasco, celery salt, Grated horseradish, smoked paprika</i>	£13.00
RHUBARB GIN SOUR <i>rhubarb and ginger gin, Aperol, lemon juice, sugar syrup, egg white</i>	£13.00
CHILEAN PALOMA <i>Pisco, Cointreau, pink grapefruit juice, lime juice, agave syrup</i>	£13.00
MA 'CHERRY' <i>gin, cherry syrup, lavender syrup, lemon juice, egg white</i>	£13.00
CROSSROAD <i>spiced rum, strawberry liqueur, peach schnapps, pineapple juice, topped up with soda</i>	£13.00

NON-ALCOHOLIC COCKTAILS

SPICY SEÑORITA <i>Non-alcoholic gin, lemon juice, blueberries, egg white, fresh rosemary</i>	£ 9.00
STILL GOT THE PASSION <i>Non-alcoholic gin, passion fruit syrup, passion fruit purée, lime juice, vanilla syrup</i>	£ 9.00
THE OLD GARDEN HOUSE <i>Elderflower cordial, lemon juice, sugar syrup, fresh mint, topped up with elderflower tonic</i>	£ 9.00
CHERRY BLOSSOM <i>Non-alcoholic gin, cherry tea, cherry syrup, lemon juice</i>	£ 9.00

SPIRITS

LOCAL SPIRITS (25ml)

(All the spirits in this section are produced, bottled and distributed by local companies)

BLUE BOTTLE GIN	£ 6.00
BLUE BOTTLE PINK GIN	£ 6.00
WHEADONS, ROCK SAMPHIRE AND GRAPEFRUIT GIN	£ 7.00
WHEADONS, YUZU, LEMONGRASS & GREEN TEA GIN	£ 7.00
WHEADONS, MANDARIN, LIME & HIBISCUS	£ 7.00
WHEADONS, CHANNEL ISLANDS GIN	£ 6.00
WHEADONS, CHANNEL ISLANDS VODKA	£ 6.00
BLUE MANTIS VODKA	£ 6.00
INDICA RUM	£ 6.00

GIN (25ml)

GORDON'S	£ 6.00
GORDON'S LONDON DRY – SPECIAL GREEN	£ 6.00
GORDON'S 0%	£ 4.50
BOMBAY SAPPHIRE	£ 5.50
BROCKMANS	£ 6.50
OPIHR	£ 6.50
WHITLEY NEILL RHUBARB & GINGER	£ 6.00
TANQUERAY	£ 6.00
TANQUERAY 10,	£ 7.50
HENDRICK'S	£ 7.50
GIN MARE	£ 7.50
PINK PEPPER	£ 7.50
MONKEY 47	£ 7.50
CITADELLE	£ 5.50
KI NO BI KYOTO DRY GIN	£ 7.50
MERMAID	£ 6.50
NORDES - ATLANTIC GALIACIAN	£ 7.50
SAFFRON	£ 5.50
SIPSMITH	£ 5.50
THE BOTANIST	£ 6.50

RUM (25ml)

BACARDI	£ 5.50
HAVANA N°3	£ 5.50
THE KRAKEN	£ 6.50
HAVANA N°7	£ 7.50
MALIBU	£ 5.50
DIPLOMATICO	£ 8.00

SPIRITS

VODKA (25ml)

ABSOLUT BLUE/CITRON/VANILLA	£ 5.50
KETEL ONE	£ 5.00
BELVEDERE	£ 6.00
GREY GOOSE	£ 7.00
CRYSTAL SKULL	£ 8.50

TEQUILA (25ml)

PATRÓN PLATINUM	£ 6.50
OCHO BLANCO	£ 7.50
JOSÉ CUERVO SILVER	£ 5.00
JOSÉ CUERVO GOLD	£ 5.00
HERRADURA AÑEJO	£ 6.50
HERRADURA REPOSADO	£ 6.50

WHISKY (25ml)

AMERICAN

JACK DANIELS N ^o 7	£ 5.00
JACK DANIELS SINGLE BARREL SELECT	£ 9.00
JACK DANIELS HONEY	£ 5.50
JACK DANIELS – GENTLEMAN JACK	£ 8.00
BULLEIT 45 RYE	£ 7.00

IRISH

JAMESON	£ 5.00
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SCOTTISH

FAMOUS GROUSE	£ 5.50
CHIVAS REGAL 12yr	£ 6.00
JOHNNIE WALKER RED LABEL	£ 7.00
JOHNNIE WALKER BLACK LABEL	£ 8.00

MALT WHISKY

BRUICHLADDICH THE CLASSIC LADDIE	£ 7.00
GLENMORANGIE 10yr	£ 7.00
GLENFIDDICH 12yr	£ 7.00
HIGHLAND PARK 12yr VIKING HONOUR	£ 6.00
LAPHROAIG 10yr	£ 7.00
TALISKER 10yr	£ 8.00
MONKEY SHOULDER	£ 7.00
ISLE OF JURA	£ 7.00

SPIRITS

APÉRITIFS (50ml)

HARVEYS BRISTOL CREAM	£ 6.00
HARVEYS AMONTILLADO	£ 6.00
CROFT ORIGINAL	£ 6.00
TÍO PEPE	£ 6.00
RICARD PASTIS DE MARSEILLE	£ 6.00
PERNOD	£ 7.00

COFFEE LIQUEURS (50ml)

KAHLÚA	£ 7.00
BAILEYS	£ 7.00
TÍA MARIA	£ 7.00

LIQUEURS (25ml)

LIMONCELLO	£ 6.00
DISARONNO AMARETTO	£ 7.00
COINTREAU	£ 6.00
DOM BÉNÉDICTINE	£ 7.00
DRAMBUIE	£ 7.00
GRAND MARNIER	£ 7.00
SOUTHERN COMFORT	£ 6.00
SAMBUCA DI CASSINI	£ 7.00
JAGERMEISTER	£ 6.00
WILFRED ORAGNE AND ROSEMARY 0%	£ 4.50

VERMOUTH AND BITTER (50ml)

MARTINI BIANCO	£ 6.00
MARTINI ROSSO	£ 6.00
MARTINI EXTRA DRY	£ 6.00
PUNT E MES	£ 6.00
DUBONNET	£ 6.00
NOILLY PRAT	£ 6.00
CAMPARI	£ 6.00

PORT (50ml)

COCKBURN'S RUBY	£ 6.00
TAYLOR'S 10yr OLD TAWNY	£ 6.00
COCKBURN'S SPECIAL RESERVE	£ 7.00
KHRON	£ 8.00
POCAS LBV 2017	£ 8.00
POCAS RUBY	£10.00
WARRE'S 2016	£12.00

SPIRITS

SWEET WINE (50ml)

DOUCE SURPRISE – LATE HARVEST, MELON DE BOURGOGNE	£ 7.50
CHÂTEAU DE FESLES, BONNEZEUX	£ 9.00

COGNAC (25ml)

COURVOISIER VS	£ 6.00
MARTEL VS	£ 6.00
JOSEPH BARRY CAPE BRANDY	£ 7.50
RÉMY MARTIN XO	£18.00

CALVADOS (25ml)

PÈRE MAGLOIRE VSOP	£ 7.00
POMME D'OR CIDER BRANDY	£ 8.00

BEER, LAGER & CIDER

BEER&LAGER

	Bottle
PERONI 330ml	£ 6.50
LIBERATION IPA ALE	£ 7.50
CORONA 330ml	£ 6.00
STELLA (GLUTEN FREE)	£ 6.50
PERONIN (GLUTEN FREE)	£ 6.00

CIDER

MAGNERS 568ml	£10.00
ROCQUETTE XC CIDER 330ml	£ 6.00
OLD MOUT PINEAPPLE & RASPBERRY 500ml	£ 8.00
OLD MOUT KIWI & LIME 500 ml	£ 8.00
OLD MOUT BERRIES & CHERRIES 500ml	£ 8.00

NON-ALCOHOLIC BEER & CIDER

HEINEKEN 0% 330 ml	£ 4.00
LUCKY SAINT	£ 6.00
BUTCOMBE IPA – GORAM	£ 4.50
OLD MOUT BERRIES AND CHERRIES 0%	£ 6.50

DRAUGHT

	½ PINT	PINT
BIRRA MORETTI	£3.50	£7.00
BREDA	£3.50	£6.50
CAMDEN PALE ALE	£3.50	£6.50
INCH'S CIDER	£3.00	£5.50

A discretionary 12.5% service charge will be added to all food and beverage bills

FRUIT JUICES

	Each
FRESHLY SQUEEZED ORANGE JUICE	£ 6.00
CHILLED JUICE	£ 3.00
<i>apple, cranberry, orange, pineapple, tomato, grapefruit</i>	

SOFT DRINKS

COKE, DIET COKE 330ml	£ 4.00
APPLETISER 275ml	£ 3.50
ARTISAN/FEVER-TREE TONIC, LIGHT TONIC, AROMATIC TONIC, MEDITERRANEAN TONIC, SODA, LEMONADE, GINGER BEER, ELDERFLOWER, GINGER ALE, BITTER LEMON	£ 3.50
LEMONADE OR SODA WITH LIME or BLACKCURRANT CORDIAL 200ml	£3.50

WATER

BELU STILL 330ml	£ 3.00
BELU STILL 750ml	£ 6.00
BELU SPARKLING 330ml	£ 3.00
BELU SPARKLING 750ml	£ 6.00

HOT DRINKS

COFFEE	
CAFETIÈRE (Serves 2)	£ 5.00
ESPRESSO	£ 2.75
DOUBLE ESPRESSO	£ 3.75
AMERICANO	£ 3.75
FLAT WHITE	£ 3.75
CAPPUCCINO	£ 4.75
MOCHA	£ 5.50
LATTE	£ 4.50
HOT CHOCOLATE	£5.00
LOOSE LEAF TEA – per person	£3.50
<i>Mayfair English Breakfast, Decaffeinated English Breakfast, Cream Earl Grey, Peppermint, Lichee Jasmine Chunmee Green, Egyptian Camomile, Mint and Chocolate Rooibos, Caramel Cream Flavoured Black Tea, Newberry Fruit Punch, Gin & Tonic, Ginger Root and Lemon, Body Boost</i>	

LIQUEUR COFFEE

IRISH <i>Jameson Irish whiskey and espresso coffee, topped with double cream</i>	£9.00
BAILEYS <i>Baileys cream liqueur and espresso coffee, topped with double cream</i>	£9.00
ITALIAN <i>Disaronno and espresso coffee, topped with double cream</i>	£9.00
JAMAICAN <i>Havana N°7 and espresso coffee, topped with double cream</i>	£9.00
CALYPSO <i>Tia Maria and espresso coffee, topped with double cream</i>	£9.00
FRENCH <i>Courvossier VS and espresso coffee, topped with double cream</i>	£9.00

AFTERNOON TEA

Tea was first introduced to Britain in the 1640s as sailors returning from the Far East brought back packets of tea into the country as gifts. By 1700 tea had become a popular drink and was on sale in more than 500 coffee houses in London.

In 1840, Anna, the 7th Duchess of Bedford, pioneered the idea of Afternoon Tea. In her household the evening meals were served fashionably late at eight o'clock which left a long period between lunch and dinner. To stave off pangs of hunger she started to request a tray of tea, bread and butter along with some cake to be brought to her room in the late afternoon. This soon became a habit and she started to invite friends to join her for this daily ritual.

DELUXE AFTERNOON TEA	£38.00
PROSECCO AFTERNOON TEA	£44.00
CHAMPAGNE AFTERNOON TEA	£49.00

A selection of finger sandwiches on white and brown bread including ham and grain mustard, chicken with celery mayonnaise and nuts, smoked salmon and cream cheese, egg mayonnaise, cucumber and crème fraîche, freshly baked scones with Guernsey clotted cream and a selection of delicious homemade cakes accompanied by the tea of your choice.

OGGIE'S AFTERNOON TEA **£17.50**

*Join Oggie, The OGH bear for a selection of finger sandwiches including ham and mild Cheddar, strawberry jam and Nutella, a freshly baked scone, cakes and a choice of a milkshake, hot chocolate or soft drink.
(available for children 12 years old and younger)*

TEA MENU

BREAKFAST TEA

A traditional Breakfast Tea made from a blend of African and Indian single estate teas. Bright, light and crisp in flavour

DECAFFEINATED ENGLISH BREAKFAST

Decaffeinated using the CO2 method. This is a gentle method of decaffeination that helps retain the greatest flavour and removes around 98% of the caffeine from the tea leaves, also removing around 92% of the polyphenols, the goodness of antioxidants. Decaf, bright, brisk.

EARL GREY BLUE FLOWER

Suki Tea's unique in-house blend combines East African black teas with Italian Bergamot oil and beautiful blue cornflowers for a tea that tastes as good as it looks, Bergamot, light, citrus, floral.

WHOLE PEPPERMINT

Quite possibly the best peppermint tea in the world. Whole peppermint leave creates an incredibly fresh purifying cup. Sharp, fresh aromatic.

PINK GRAPEFRUIT

Tart and crisp like freshly squeezed grapefruit juice. This naturally flavoured fruit infusion offers something special with a harmonious blend of sharp grapefruit and sweet tropical fruit. It has a refreshing acidity initially with a mildly tangy and sweet finish. Tangy, zesty, fresh

ROOIBOS (RED BUSH)

Suki Tea Rooibos is an excellent caffeine-free alternative to tea and gives an earthy, sweet, deep orange cup. Woody, sweet, refreshing.

CHAMOMILE

100% pure Chamomile blossom, the whole flower produces a high quality, sweet, honey-golden cup. Excellent for calming and soothing the mind and body and a natural sleep remedy. Honeydew, floral, sweet.

RASPBERRY & VANILLA

Packed full of sweet apple, strawberry and raspberry this fragrant infusion is also bursting with citrus flavour including pineapple and papaya. With Tangy notes of hibiscus blossom and finishing with sweet notes of vanilla, this blend is tantalising taste of summer. Smooth, sweet, refreshing.

APPLE LOVES MINT

The sweetness and acidity of apple combined with playful papaya sweetness, a subtle hint of whole rose blossom and a mint finish. A delight for the senses. Sweet, crisp, fresh.

LEMONGRASS & GINGER

A Thai-inspired lightly spiced tea with the warmth of ginger and peppercorns, the freshness of lemongrass and the lingering aftertaste of liquorice root and mint. Citrus ginger, sweet mint

DARJEELING

This hand-picked Darjeeling is the "Champagne" of teas. Its unique and refreshing taste is just perfect for that extra treat. Perfect with scones or delicate shortbread biscuits. Flowery fresh, muscatel

BAR FOOD

from 11.30am until 9.30pm daily

➤ CHICKEN NOODLE SOUP	£12.50
<i>mini chicken pie</i>	
SOUP OF THE DAY	£ 7.50
<i>homemade bread & Guernsey butter</i>	
GUERNSEY BEEF BURGER	£21.00
<i>brioche bun, dill pickle, tomato, little gem, French fries, red cabbage slaw</i>	
<i>Please note that, to comply with Health & Hygiene regulations, our burgers are served well done.</i>	
ADD CHEESE	£ 3.00
ADD BACON	£ 3.00
➤ 'SON OF A GUN' BURGER	£19.50
<i>crispy buttermilk chicken, tomato, little gem, French fries, spiced coleslaw</i>	
ADD CHEESE	£ 3.00
CLASSIC FISH & CHIPS	£22.50
<i>rustic chips, crushed minted peas, tartare sauce, caramelised lemon</i>	
CHICKPEA & QUINOA BURGER (v)	£18.50
<i>vegan cheese, lime & sweet chilli basting sauce</i>	
HOT SANDWICHES	
THE OGH STEAK SANDWICH	£22.00
<i>6oz sirloin, roasted garlic butter, dressed arugula, shaved pecorino, baguette, truffle fries</i>	
THE OGH CLUB	£19.00
<i>chicken, smoked bacon, Castel Farm egg, lettuce, tomato, mayonnaise, French fries</i>	
TOASTED TRIPLE DECKER BLT	£17.00
<i>bacon, little gem, sliced tomato, French fries, coleslaw</i>	
➤ LONG HAM & CHEESE TOASTIE	£18.50
<i>Guernsey Cheddar, sliced ham, sourdough bread, French fries, coleslaw</i>	
➤ GUERNSEY PRAWN & CRAYFISH ROLL	£21.00
<i>sweet brioche roll, spring onions, Marie Rose sauce, French fries</i>	
THE OGH VEGETARIAN CLUB (v)	£18.50
<i>Egg, goat's cheese, tomato, beetroot, lettuce, mayonnaise, French fries, coleslaw</i>	
HOUSE SANDWICHES	
<i>on your choice of white, brown or Cape seed bread with hand cooked crisps and mixed leaves</i>	
HAM & WHOLE GRAIN MUSTARD	£12.50
CHICKEN & CELERY MAYONNAISE	£12.50
GUERNSEY CRAB WITH CRÈME FRAÎCHE	£15.00
SMOKED SALMON, DILL CRÈME FRAÎCHE	£14.50
PRAWN MARIE ROSE	£12.50
GUERNSEY CHEDDAR & BRANSTON PICKLE (v)	£10.00
EGG MAYONNAISE & ROCKET (v)	£ 9.00
BRIE & AVOCADO	£13.00
SALADS	
➤ MCCARTHY SALAD (ve)	£17.50
<i>chicken, bacon, Cheddar, diced beetroot, avocado, tomato, little gem</i>	
➤ CAESAR SALAD	£17.50
<i>little gem, shaved Parmesan, anchovies, croutons, Caesar dressing</i>	
ADD CHICKEN	£ 8.50
ADD PRAWNS	£ 8.50

➤ Denotes a favourite signature dish of Mrs T, our Founder and President

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v = vegetarian; ve = vegan

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