

MENU

STARTERS

BEA'S CHICKEN NOODLE SOUP - £8.50 
mini chicken pie


SOUP OF THE DAY (ve) - £7.50

BEA'S CHICKEN LIVER PARFAIT - £9.50 
toasted ciabatta, red onion jam

BERNIE'S CRAB SALAD - £13.50
fennel, radish, orange, coriander

BERNIE'S SCALLOPS - £16

Chef's choice of market fresh accompaniments

McCARTHY SALAD - £9.95/£16 
chicken, bacon, Cheddar, diced beetroot, avocado, confit tomato, shredded gem lettuce (vegan option available)

WHOLE BAKED CAMEMBERT (FOR 2 TO SHARE) - £18
*ciabatta toast, garlic, rosemary, chutney, buttered panko
(please allow 15-20 minutes)*

LITTLE GEM CAESAR SALAD - £9.95/£16

SMOKED HADDOCK AND GREEN PEA RISOTTO - £14
poached egg, Parmesan tuile

TORCHED GOATS' CHEESE SALAD (v) - £14
*heritage tomatoes, beetroot, Rocquette Cider chutney
(vegan option available)*

AVOCADO SALAD (v, ve) - £9.95
cherry tomatoes, mango, sweet chilli and roasted hazelnut dressing

MAINS

BREAST OF DUCK - £28

*Fondant potato, cauliflower and truffle purée,
tenderstem broccoli, blackberries, cassis sauce*

BEA'S CHICKEN POT PIE - £22 
buttered greens

BUTTER CHICKEN CURRY - £21.50
basmati rice, naan bread

PAN FRIED TURBOT - £35
warm tomato gazpacho, corn and cucumber salsa

CLASSIC FISH & CHIPS - £21
rustic chips, crushed minted peas, tartare sauce, caramelised lemon

OPEN WILD MUSHROOM & BABY LEEK LASAGNE (v) - £18
*homemade pasta, wild mushrooms, confit baby tomatoes,
charred baby leeks, rich smoked cheese sauce*

PAN FRIED GNOCCHI (v) - £16
*roasted cherry tomato and shallot ragout, rocket and pine nut salad
(vegan option available)*

VEGETABLE KORMA (v) - £18.50
basmati rice, naan bread

GRILL

*served with rustic chips, roasted tomato
field mushroom, roasted red onion*

10oz SIRLOIN STEAK - £30

8oz FILLET STEAK - £35

10oz RIBEYE STEAK - £33

SAUCES - £4

peppercorn, red wine jus, Stroganoff, garlic & herb butter

BURGERS

*on a brioche bun with gherkins, tomato,
little gem, French fries, red cabbage slaw*


GUERNSEY BEEF BURGER, mayo - £19

'SON OF A GUN' BURGER, siracha mayo - £18 
buttermilk crispy chicken

FISH FINGER, tartare sauce - £18

MUSHROOM, BAKED AVOCADO & CHEESE, mayo (ve) - £15

DESSERTS

BEA TOLLMAN'S CHEESECAKE - £10 
baked vanilla cheesecake with strawberry coulis

SOUFFLÉ OF THE DAY - £10
*Guernsey ice cream
(please allow 15 minutes)*

AUTUMN BERRY FRUIT CRUMBLE - £9
warm brandy custard

CLASSIC CRÈME BRÛLÉE - £9
Guernsey butter shortbread

ICED BERRY PARFAIT - £9

SELECTION OF LE HECHET FARM ICE CREAM - £9

CHEESE BOARD - £12
*selection of local and continental cheese,
Rocquette Cider chutney, grapes, biscuits*


CAFÉ GOURMAND - £10
*your choice of coffee with a selection of
Chef's afternoon tea treats*

v = vegetarian; ve = vegan

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

Our chefs will be happy to create a selection of dishes especially for our diabetic guests.

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.

Items marked with a  are genuine recipes from the President and Founder of The Red Carnation Hotel Collection, Beatrice Tollman.

WE ENJOY SEEING PHOTOS YOU HAVE TAKEN OF YOUR VISIT TO THE OGH
AND WOULD LOVE IT IF YOU USED #OGHguernsey SO THAT WE CAN SHARE THEM AS WELL.

WINE LIST

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> | £15.00 | £70.00 |
| LANSON LE ROSÉ <i>pure colour, subtle salmon tones with delicate red berry notes and a long finish</i> | £16.00 | £75.00 |
| 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> | £ 7.00 | £30.00 |
| VILLA SANDI PROSECCO ROSÉ <i>aromatic offering a bouquet of red fruit and floral scents, in particular pomegranate and rose</i> | £ 8.00 | £32.00 |

WHITE WINE

| | 175ml | 250ml | Bottle |
|---|--------|--------|--------|
| BOUCHARD FINLAYSON, BLANC DE MER, S AFRICA <i>wave upon wave of refreshing pineapple and apricot fruit purity, packed with floral perfume</i> | £ 9.00 | £12.00 | £35.00 |
| BOUCHARD FINLAYSON, WALKER BAY RESERVE, SAUVIGNON BLANC, S AFRICA <i>tangy apple, fig and pineapple flavours; an approachable nature and silky texture</i> | £11.00 | £14.00 | £40.00 |
| COLLI VICENTINI PINOT GRIGIO, ITALY <i>straw yellow in colour; bouquet with floral and fruit notes</i> | £ 6.50 | £ 9.00 | £25.00 |
| TOURAINE SAUVIGNON DOMAINE DES MAZELLES, FRANCE <i>superb expression of sauvignon blanc; crisp minerally fruity and refreshing acidity.</i> | £ 8.50 | £11.50 | £33.00 |
| GAVI DI GAVI ROBERTO SAROTTO, ITALY <i>wonderful elderberry flowers, a little like a petit Chablis; perfumed aromas.</i> | £ 9.50 | £12.50 | £37.00 |
| 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> | £10.50 | £14.00 | £41.00 |
| FALCONHEAD VIOGNIER, NEW ZEALAND <i>apricot and orange blossom are complemented by a hint of vanilla from the barrel</i> | £ 9.00 | £12.00 | £35.00 |

LIGHT RED AND ROSÉ WINE

| | | | |
|---|--------|--------|--------|
| COLLI VICENTINI CADIA PINOT GRIGIO BLUSH, ITALY <i>delicate pale rosé; light and easy drinking</i> | £ 6.50 | £ 9.00 | £25.00 |
| CÔTE DE BROUILLY, MOMMESSIN, FRANCE <i>soft and round with dark berry flavours of blueberry and blackcurrant</i> | £ 9.00 | £12.00 | £35.00 |
| LA CALA PROVENCE ROSÉ, FRANCE <i>pale in colour, this wine offers an attractive redcurrant flavor and a lively acidity</i> | £10.50 | £14.00 | £38.00 |

RED WINE

| | | | |
|---|--------|--------|--------|
| BOUCHARD FINLAYSON, HANNIBAL, S AFRICA <i>subtle dried cherry, blackberry and savoury meat burst underpinned by a tobacco and green olive core</i> | £15.00 | £19.00 | £55.00 |
| BOUCHARD FINLAYSON, GALPIN PEAK, S AFRICA <i>intriguing perfumed dark cherry and wild berry with espresso infused cinnamon spice</i> | £17.00 | £21.00 | £60.00 |
| CASSA DOURO RESERVA, PORTUGAL <i>Sweet, warm aroma with blackberry, rock rose and floral notes balanced with touches of oak.</i> | £10.50 | £14.00 | £41.00 |
| MONTANES MALBEC, ARGENTINA <i>red ruby colour with violet hints; raspberry and spice on the nose, round tannins, very well balanced</i> | £ 7.00 | £10.00 | £28.00 |
| CUNE TINTO RESERVA RIOJA, SPAIN <i>Intense ruby red with rich, deep aromas of bramble; warm spices from the fine oak barrel</i> | £12.00 | £15.50 | £45.00 |
| BORGIO DEL MANDORLO APPASSIMENTO, ITALY <i>smooth, full bodied and bursting with flavours of dense black fruit and spice notes</i> | £ 8.50 | £11.50 | £32.00 |
| CHOCOLATE BOX SHIRAZ, AUSTRALIA <i>strong coffee and chocolate aromas supported with blackberries and spice; well rounded yet bold!</i> | £12.00 | £15.50 | £45.00 |
| CHÂTEAU LUCAS, ST EMILLION, FRANCE <i>rich in style with dense plummy fruit, spice and ripe tannins</i> | £11.50 | £15.00 | £42.00 |