

MENU

STARTERS

- SOUP OF THE DAY (v, ve) - £7.50
- DUCK RILLETTES - £14.50
*spiced corn panna cotta, orange gel,
toasted pine nuts, coriander*
- McCARTHY SALAD (vo, veo) - £10.50/£17.50
*chicken, bacon, Cheddar, diced beetroot, avocado,
confit tomato, shredded gem lettuce*
- BERNIE'S SCALLOPS - £17.50
Chef's choice of market fresh accompaniments

- CRAB, AVOCADO & PINK GRAPEFRUIT - £15
sea herbs
- TOMATO & BASIL TERRINE (v, veo) - £12.50
aubergine relish, Mascarpone
- COURGETTES WITH CRISPY QUINOA (v, veo) - £12.50
- GOAT'S CHEESE, FIG & ONION TART (v, veo) - £13
frisée salad, balsamic dressing

MAINS

- DUO OF DUCK - £29.50
*duck breast, duck, date & chilli croquette,
cauliflower & vanilla purée, potato fondant, redcurrant jus*
- PORK BELLY - £24.50
black pudding, apple purée, roasted chickpeas, tenderstem broccoli
- WHOLE LOBSTER THERMIDOR – £55
confit potato, seasonal vegetable salad
- CHEF'S CATCH OF THE DAY - £35.50
charred scallop & prawn, fennel, apple, celery
- CLASSIC FISH & CHIPS - £22.50
rustic chips, crushed minted peas, tartare sauce, caramelised lemon
- ROASTED AUBERGINE (ve) - £17
crispy onions, white bean purée, cauliflower couscous, tamarind sauce
- APRICOT & PISTACHIO COUSCOUS (ve) - £17
roasted seasonal vegetables

GRILL

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

10oz SIRLOIN STEAK - £32.50

8oz FILLET STEAK - £38.50

10oz RIBEYE STEAK - £35.50

SAUCES - £4.50

peppercorn, red wine jus, mushroom, garlic & herb butter, béarnaise

BEA TOLLMAN'S FAVOURITES

- BEA'S CHICKEN LIVER PARFAIT - £10
toasted ciabatta, red onion jam
- CLASSIC PRAWN & LOBSTER COCKTAIL - £21
~
- CHICKEN POT PIE - £22.50
buttered greens
- PASTA POMODORO (v, veo) - £17.00
~
- BEA TOLLMAN'S CHEESECAKE - £12.50
baked vanilla cheesecake with strawberry coulis
- HONEYCOMB ICE CREAM - £12

SIDE DISHES

- SEASONAL VEGETABLES - £5
- GARLIC BAKED CREAMED SPINACH - £5
- BUTTERNUT SQUASH & PETIT POIS FRICASSÉE - £5
- PAPRIKA ONION RINGS - £5
- OGH GARDEN SALAD - £5
- BROCCOLI COLESLAW - £5
- TRUFFLE & PARMESAN FRIES - £7.50

DESSERTS

- STRAWBERRY MOUSSE - £12.50
macerated strawberries, black peppered chocolate disc, raspberry foam
- CHOCOLATE BROWNIE - £12.50
banana mousse, bruléed bananas, vanilla ice cream, caramel toffee sauce
- WHITE CHOCOLATE MUD CAKE - £12.50
white chocolate ganache, blackberry sorbet, fresh seasonal berries
- MANGO & COCONUT PANNA COTTA - £12.50
mint & lime gel, pistachio shortbread finger

- SOUFFLÉ OF THE DAY - £13
*Guernsey ice cream
(please allow 15 minutes)*
- SELECTION OF ICE CREAM & HOMEMADE SORBET - £12
please ask a member of the team for today's flavours
- LOCAL GUERNSEY CHEESE BOARD - £13.50
selection of local cheese, Rocquette Cider chutney, grapes, biscuits

v = vegetarian; ve = vegan; gf = gluten free
vo, veo, gfo = vegetarian, vegan and gluten free options are available
A discretionary 12.5% service charge will be added to all food and beverage bills

 denotes a favourite signature dish of Mrs T, our Founder and President.

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.

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
KUKI, SAUVIGNON BLANC, NEW ZEALAND <i>typical example of a Kiwi sauvignon blanc, slightly acidic with bold tropical fruit flavours</i>	£ 8.50	£11.50	£31.00
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
RAIMAT SAIRA, ALBARINO, SPAIN <i>a refreshing wine with enjoyable aromas of dried flowers and lemon peel</i>	£ 8.00	£11.00	£30.00

ROSÉ WINE

COLLI VICENTINI CADIA PINOT GRIGIO BLUSH, ITALY <i>delicate pale rosé; light and easy drinking</i>	£ 6.50	£ 9.00	£25.00
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
CASTEL FIRMIAN, MERLOT, ITALY <i>intense fragrance with a mixture of ripe fruits and a hint of oak; dry complex and excellent</i>	£7.00	£ 9.50	£26.00
MONTANES MALBEC, ARGENTINA <i>red ruby colour with violet hints; raspberry and spice on the nose, round tannins, very well balanced</i>	£ 8.00	£11.00	£30.00
CUNE TINTO RESERVA RIOJA, SPAIN <i>intense ruby red with rich, deep aromas of bramble; warm spices from the fine oak barrel</i>	£11.00	£14.00	£40.00
MOMMESSIN FLEURIE " LA CERISAIE", FRANCE <i>wonderful aromas of fresh cherries and raspberries; extremely fruity and quite delicate</i>	£ 8.50	£11.50	£32.00
BERTON RESERVE, CABERNET SAUVIGNON, AUSTRALIA <i>this lovely cabernet sauvignon is medium bodied; mouthfilling satsuma plum and blackberry compôte</i>	£ 9.50	£12.50	£37.00
DISTRICT 7, PINOT NOIR, USA <i>An elegant balanced offering; aromas of cherries, raspberries and pomegranates, vanilla and mocha</i>	£ 9.00	£12.00	£34.00
CHÂTEAU LUCAS, ST EMILLION, FRANCE <i>rich in style with dense plummy fruit, spice and ripe tannins</i>	£11.50	£15.00	£42.00