



OLIVE GROVE

AL FRESCO DINING

THE OGH HOTEL

12 Noon until 6pm daily

NIBBLES & SNACKS

BREAD AND OLIVES - £4.95

HAM AND CHEDDAR BONBONS - £6.95

WALLOW FARM SAUSAGE ROLL - £8.50

TOMATO AND OLIVE BRUSCHETTA (v) - £6.75

MEDITERRANEAN VEGETABLE
AND HALLOUMI PASTIE (v) - £6.95

LIGHT BITES & SALADS

SOUP OF THE DAY (vg) - £7.50

PAN FRIED MACKEREL - £9.95
panzanella salad

GUERNSEY FISHCAKE - £9.95
lemon aioli, fennel salad

GOATS' CHEESE AND BEETROOT (v) - £9.95
mango salsa

CLASSIC CAESAR SALAD - £9.95/£16
ADD CHICKEN - £5
ADD SMOKED SALMON - £7
ADD HALLOUMI - £3

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

BERNIE'S CRAB SALAD - £12/£19
*locally picked crab, little gem lettuce, avocado and
cucumber salsa, brioche croutons, lime and
coriander dressing*

BLACK OLIVE AND TOMATO (v) - £8.95/£17
*dressed rocket, charred halloumi
(vegan option available)*

SANDWICHES

12 Noon until 4pm daily

STEAK CIABATTA - £19
*caramelised red onion, gherkin,
dressed mixed leaves, French fries*

THE OGH CLUB - £18
*chargrilled chicken, smoked bacon, Castel Farm egg,
lettuce, tomato, mayonnaise, French fries*

HAM, CHEESE AND TOMATO TOASTIE - £15
sourdough bread, French fries, dressed mixed leaves

THE OGH VEGETARIAN CLUB (v) - £16
*Castel Farm egg, local goats' cheese, tomato,
beetroot, lettuce, mayonnaise, French Fries*

CHICKEN AND CELERY MAYONNAISE - £10

SMOKED SALMON - £12

CHEDDAR AND PICKLE (v, vg) - £10

BRIE AND AVOCADO (v) - £10

CHARRED PEPPER AND TOMATO (vg) - £10

STUFFED PITTA BREAD (vg) - £10
*roasted vegetables, sliced avocado, grated vegan cheese,
vegan lemon aioli*

Served on your choice of white or wholemeal bread with
mixed dressed leaves and Kettle Chips

MAINS

CLASSICS

10oz SIRLOIN STEAK - £29
hand cut chips, plum tomato and field mushroom

CATCH OF THE DAY
please see our daily Specials board

CLASSIC FISH & CHIPS - £21
*hand cut chips, mushy peas, tartare sauce
(vegan and gluten free options available)*

BURGERS

on a brioche bun with French fries and mayo

GUERNSEY BEEF BURGER - £19

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

CRISPY SPICED MACKEREL - £18
Rocquette Cider chutney

MUSHROOM AND VEGAN CHEDDAR (vg) - £15

HOT DOGS

served with caramelised onions, American mustard,
ketchup and French fries

WALLOW FARM SAUSAGE - £15

BRATWURST - £14

CHEDDAR AND LEEK - £12

ADD MELTED CHEESE - £2

PIZZA

vegan and gluten free options available

SPICY CHORIZO - £16

SMOKED SALMON AND AVOCADO - £18

CLASSIC MARGHERITA (v) - £14

ROASTED PEPPER AND ONION (v) - £15

BLACK OLIVE AND MOZZARELLA (v) - £15

BUNNY CHOW

traditionally served in a brioche bowl with
fresh coriander and a tomato and onion sambal

NATAL LAMB CURRY - £18

BUTTER CHICKEN CURRY - £16

VEGETABLE KORMA (vg) - £14

v = vegetarian; vg = vegan

A discretionary 10% service charge
will be added to all food and beverage bills

WE LOVE 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.





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THE OGH HOTEL

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, SOUTH 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, SAUVIGNON BLANC, SOUTH 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
LA SABLETTE MUSCADET, FRANCE <i>pale gold, complex with floral, minty and exotic fruit notes</i>	£ 7.00	£10.00	£28.00
HAUT POITOU 'O' SAUVIGNON BLANC, LOIRE, FRANCE <i>crisp and fresh with a pronounced nose and exceptional exotic aromas follow through on the palate</i>	£ 7.50	£10.50	£30.00
DOMINGO ALBARINO, SPAIN <i>rich and generous flavours of ripe peaches and pears; well-balanced wine with a fresh finish.</i>	£ 9.50	£12.50	£36.00
PASCAL BOUCHARD PETIT CHABLIS, FRANCE <i>a refreshing, fruit and easy going wine; attractive citrus fruit and flinty aromas</i>	£10.50	£14.00	£38.00
ELEPHANT HILL VIOGNIER, NEW ZEALAND <i>flavours of peach, nectarine and lemon pith with a splash of acidity; a really good glass of wine!</i>	£12.00	£16.00	£45.00

LIGHT RED & 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
DOMAINE OTT CLOS MIREILLE, CÔTES DE PROVENCE, FRANCE			£65.00

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>	£15.00	£19.00	£55.00
BOUCHARD FINLAYSON, GALPIN PEAK, SOUTH AFRICA <i>intriguing perfumed dark cherry and wild berry with espresso infused cinnamon spice</i>	£17.00	£21.00	£60.00
NORMANS HOLBROOKS ROAD MERLOT, AUSTRALIA <i>beautifully soft with flavours of sweet plum and blackberry with a full and rich texture</i>	£ 7.00	£10.00	£28.00
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
SANTIAGO CRIANZA, SPAIN <i>garnet red colour, good body structure; a well balanced wine</i>	£ 7.50	£10.50	£30.00
VALPOLICELLA CANTINE DI NEGRAR, ITALY <i>juicy red berries and red fruit aromas; velvety finish</i>	£ 7.50	£10.50	£30.00
CYCLES GLADIATOR PINOT NOIR, CALIFORNIA, USA <i>lovely pinot noir bursting with aromas of cherry; delicate oak influence. Easy drinking!</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

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.

