



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

We only use fish that come from well-managed, sustainable stocks and that are recommended by the Marine Conservation Society as well as locally produced, 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>	£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
VINADA SPARKLING CHARDONNAY		£33.00

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, 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; 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
DARLING DEALCOHOLISED SAUVIGNON BLANC, SOUTH AFRICA 0%			£21.00

ROSÉ WINE

	175ml	250ml	Bottle
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

	175ml	250ml	Bottle
BOUCHARD FINLAYSON, HANNIBAL, SOUTH AFRICA <i>dried cherry, blackberry and savoury meat burst underpinned by tobacco and green olive</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
CASTEL FIRMIAN, MERLOT, ITALY <i>sweet, warm aroma with blackberry, rock rose and floral notes balanced with touches of oak</i>	£ 7.00	£ 9.50	£26.00
MONTANES MALBEC, ARGENTINA <i>red ruby colour with violet hints; raspberry and spice on the nose, rounded tannins</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</i>	£ 9.50	£12.50	£37.00
DISTRICT 7, PINOT NOIR, USA <i>an elegant balanced offering' aromas of cherries, raspberries and pomegranates</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

PREMIUM WINE BY THE GLASS

using the renowned Coravin Wine Access System

	175ml
LOUIS JADOT, POMMARD CLOS DE LA COMMARAINNE, 2010	£38.00
BOUCHARD FINLAYSON, TÊTE DE CUVÉE, SOUTH AFRICA, 2013	£49.00
FUGUE DE NÉNIN, POMEROL, 2 ^{ÈME} CRU CLASSÉ CHÂTEAU NÉNIN, 2009	£32.00
DON MAXIMIANO ERRAZURIZ, ACONCAGUA VALLEY, 2007	£35.00

CHAMPAGNE COCKTAILS

	Each
FRENCH 75 <i>gin, House Champagne, lemon juice</i>	£15.00
KIR ROYALE <i>crème de cassis, House Champagne</i>	£15.00
STRAWBERRY OR PEACH BELLINI <i>strawberry or peach purée, House Champagne</i>	£15.00
CLASSIC CHAMPAGNE <i>Courvoisier VS, House Champagne, brown sugar, Angostura bitters</i>	£16.00

COCKTAILS

	Each
GIN GARDEN <i>Hendricks, elderflower liqueur, lime juice, fresh mint, fresh cucumber, topped up with ginger beer</i>	£11.00
STRAWBERRY BASIL SMASH <i>Bourbon, lemon juice, sugar syrup, strawberry purée, basil leaves, black pepper</i>	£11.00
TROPICAL BREEZE <i>Diplomatico rum, coconut rum, Campari, pineapple juice, lime juice, sugar syrup</i>	£11.00
WEALTHY SCOTSMAN <i>Glenfiddich 12 yr, Martini Rosso, Campari</i>	£11.00
BLOOD ORANGE SOUR <i>Bourbon, blood orange syrup, orange juice, lemon juice, egg white</i>	£11.00
RHUBARB GIN SOUR <i>rhubarb and ginger gin, Aperol, lemon juice, sugar syrup, egg white</i>	£11.00
CHILEAN PALOMA <i>Pisco, Cointreau, pink grapefruit juice, lime juice, agave syrup</i>	£11.00
MA 'CHERRY' <i>gin, cherry syrup, lavender syrup, lemon juice, egg white</i>	£11.00
CROSSROAD <i>spiced rum, strawberry liqueur, peach schnapps, pineapple juice, topped up with soda</i>	£11.00

NON-ALCOHOLIC COCKTAILS

SPICY SEÑORITA <i>Seedlip 94 Spice, lemon juice, blueberries, egg white, fresh rosemary</i>	£8.00
STILL GOT THE PASSION <i>Seedlip 94 Spice, passion fruit syrup, passion fruit purée, lime juice, vanilla syrup</i>	£8.00
THE OLD GARDEN HOUSE <i>Seedlip Garden, elderflower cordial, lemon juice, sugar syrup, fresh mint, topped up with elderflower tonic</i>	£8.00
CHERRY BLOSSOM <i>Seedlip 94 Spice, cherry tea, cherry syrup, lemon juice</i>	£8.00

SPIRITS

GIN (25ml)

GORDON'S	£5.00
BOMBAY SAPPHIRE	£5.00
WHEADON'S ROCK SAMPHIRE AND GRAPEFRUIT	£6.00
BLUE BOTTLE	£6.00
BLUE BOTTLE PINK	£6.00
BROCKMANS	£6.00
OPIHR	£6.00
ROCK ROSE	£6.00
WHITLEY NEILL RHUBARB & GINGER	£6.00
PORTOBELLO	£6.00
TANQUERAY	£5.00
TANQUERAY 10	£7.00
HENDRICK'S	£6.00
GIN MARE	£6.00
PINK PEPPER	£6.00
MONKEY 47	£7.00
BULLDOG	£7.00
SARK	£6.00
SIR JAMES GIN & TONIC 0% 250ml	£6.00

RUM (25ml)

BACARDI	£5.00
HAVANA N°3	£5.00
THE KRAKEN	£6.00
HAVANA N°7	£7.00
MALIBU	£5.00
DIPLOMATICO	£7.50
INDICA	£7.50

VODKA (25ml)

ABSOLUT BLUE	£5.00
BLUE MANTIS	£6.00
BELVEDERE	£6.00
SMIRNOFF BLACK	£6.00
GREY GOOSE	£7.00

TEQUILA (25ml)

PATRÓN XO CAFÉ	£6.00
PATRÓN REPOSADO	£7.00
PATRÓN SILVER	£7.00
JOSÉ CUERVO SILVER	£5.00
JOSÉ CUERVO GOLD	£5.00
HERRADURA AÑEJO	£6.50
HERRADURA REPOSADO	£6.50
1800	£8.00

SPIRITS

WHISKY (25ml)

AMERICAN

JACK DANIELS N ^o 7	£5.00
BULLEIT 45 RYE	£6.00
MAKER'S MARK	£6.00
JACK DANIELS SINGLE BARREL SELECT	£9.00

IRISH

JAMESON	£5.00
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SCOTTISH

FAMOUS GROUSE	£5.00
CHIVAS REGAL 12yr	£6.00
JOHNNIE WALKER RED LABEL	£6.00
BRUICHLADDICH THE CLASSIC LADDIE	£6.00
JOHNNIE WALKER BLACK LABEL	£7.00

MALT WHISKY

BALVENIE 12yr	£6.00
GLENMORANGIE 10yr	£6.00
CRAGGANMORE 12yr	£6.00
GLENFIDDICH 12yr	£6.00
HIGHLAND PARK 12yr VIKING HONOUR	£6.00
DALMORE 12yr	£7.00
LAGAVULIN 16yr	£7.00
LAPHROAIG 10yr	£6.00
DALWHINNIE 15yr	£7.00
TALISKER 10yr	£7.00
GLENFIDDICH 15yr	£7.00
MACALLAN 1824 GOLD	£8.00
GLENFIDDICH 18yr	£8.00

APÉRITIFS (50ml)

HARVEYS BRISTOL CREAM	£5.00
HARVEYS AMONTILLADO	£5.00
CROFT ORIGINAL	£5.00
TÍO PEPE	£5.00
RICARD PASTIS DE MARSEILLE	£5.00
PERNOD	£6.00

COFFEE LIQUEURS (50ml)

KAHLÚA	£6.00
BAILEYS	£6.00
TÍA MARIA	£6.00

SPIRITS

LIQUEURS (25ml)

LIMONCELLO	£5.00
DISARONNO AMARETTO	£6.00
COINTREAU	£5.00
DOM BÉNÉDICTINE	£6.00
DRAMBUJE	£6.00
GRAND MARNIER	£6.00
SOUTHERN COMFORT	£5.00
SAMBUCA DI CASSINI	£6.00

VERMOUTH AND BITTER (50ml)

MARTINI BIANCO	£5.00
MARTINI ROSSO	£5.00
MARTINI EXTRA DRY	£5.00
PUNT E MES	£5.00
DUBONNET	£5.00
NOILLY PRAT	£5.00
CAMPARI	£5.00

PORT (50ml)

COCKBURN'S RUBY	£5.00
TAYLOR'S 10yr OLD TAWNY	£5.00
COCKBURN'S SPECIAL RESERVE	£6.00
KHRON 20yr	£7.00
POCAS LBV 2009	£7.00
POCAS RUBY	£9.00
WARRE'S 2016	£10.50
TAYLOR'S 2011 VINTAGE (bottle)	£135.00

SWEET WINE (50ml)

PERLE D'ARCHE	£6.00
CHÂTEAU DE FESLES, BONNEZEAUX	£9.00
PELLER ESTADE VIDAL – ICE WINE, NIAGARA ON THE LAKE	£12.00

GRAPPA (25ml)

BERTA ROCCANIVO 2007	£14.00
BERTA TRE SOLI TRE 2007	£14.00
BOCCHINO	£10.00

SPIRITS

COGNAC (25ml)

COURVOISIER VS	£5.00
MAXIME TRIJOL VSOP	£6.00
RÉMY MARTIN MATURE CASK VSOP	£7.00
TRES DE DUCS	£7.00
BOUJU DANIEL GRAND FINE CHAMPAGNE COGNAC XO	£10.00
FRAPIN VS	£10.00
PRUNIER XO	£12.00
TESSERON N° 90 XO OVATION	£12.00
LEYRAT VIEILLE RESERVE XO	£14.00
TESSERON N° 56 XO TRADITION	£15.00
TESSERON XO PASSION	£15.00
REVISEUR	£17.50
RÉMY MARTIN XO	£18.00
MARTELL XO	£18.00
TESSERON N° 53 XO PERFECTION	£22.00
GODET FINS BOIS – 1968 COGNAC	£25.00
HENNESSY PARADIS	£45.00
MARTELL CRÉATION – GRAND EXTRA	£64.00
RÉMY MARTIN LOUIS XIII	£90.00

ARMAGNAC (25ml)

BARON G. LEGRAND – 1987	£11.00
BARON G. LEGRAND – 1988	£11.00
BARON G. LEGRAND – 1978	£12.00
DARROZE BAS ARMAGNAC – 1990	£14.00
DARROZE BAS ARMAGNAC – 1992	£14.00

CALVADOS (25ml)

PÈRE MAGLOIRE VSOP	£6.00
CHRISTIAN DROUIN - SÉLECTION	£7.00

BEER, LAGER & CIDER

	½ Pint	Pint	Bottle
PERONI 330ml			£6.00
HEINEKEN 330ml			£5.00
LIBERATION IPA ALE			£6.00
CORONA 330ml			£5.00
HEINEKEN 0% 330ml			£4.00
NIRVANA BAVARIAN LAGER 0.3% 330ml			£5.50
MAGNERS 568ml			£7.00
ROCQUETTE XC CIDER 330ml			£6.00
OLD MOUT PINEAPPLE & RASPBERRY 500ml			£6.00
OLD MOUT KIWI & LIME 500 ml			£6.00
OLD MOUT BERRIES & CHERRIES 500ml			£6.00
DRAUGHT			
KRUŠOVICE	£3.50	£6.00	
BREDA	£3.50	£6.00	
CAMDEN IPA	£3.50	£6.00	
STOWFORD PRESS CIDER	£3.00	£5.50	

JUICE AND SMOOTHIES

	Each
FRESHLY SQUEEZED ORANGE JUICE	£5.00
CHILLED JUICE	£3.00
<i>apple, cranberry, orange, pineapple, tomato, grapefruit</i>	

SOFT DRINKS

COKE, DIET COKE 200ml	£3.00
APPLETISER – 275ml	£3.00
ARTISAN/FEVER-TREE TONIC, LIGHT TONIC, AROMATIC TONIC, MEDITERRANEAN TONIC, SODA, LEMONADE, GINGER BEER, ELDERFLOWER, GINGER ALE	£3.00
LEMONADE OR SODA WITH LIME or BLACKCURRANT CORDIAL – 200ml	£3.00

WATER

BELU STILL 330ml	£2.00
BELU STILL 750ml	£4.00
BELU SPARKLING 330ml	£2.00
BELU SPARKLING 750ml	£4.00

HOT DRINKS

COFFEE

CAFETIÈRE (Serves 2)	£4.00
ESPRESSO	£2.50
DOUBLE ESPRESSO	£3.50
AMERICANO	£3.50
FLAT WHITE	£4.00
CAPPUCCINO	£4.50
MOCHA	£5.00
LATTE	£4.00
HOT CHOCOLATE	£4.50
LOOSE LEAF TEA	£3.00
<i>Mayfair English Breakfast, Decaffeinated English Breakfast, Cream Earl Grey, Peppermint, Lichee Jasmine Chunmee Green, Egyptian Camomile, Mint and Chocolate Roibos, Caramel Cream Flavoured Black Tea, Newberry Fruit Punch, Gin & Tonic, Ginger Root and Lemon, Body Boost</i>	

LIQUEUR COFFEE

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

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	£30.00
PROSECCO AFTERNOON TEA	£35.00
CHAMPAGNE AFTERNOON TEA	£40.00

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 **£15.00**

*Join Oggie, The OGH bear for a selection of finger sandwiches including ham, 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

MAYFAIR ENGLISH BREAKFAST

High class tea to be savoured and enjoyed. A careful blend of Assam and Kenyan black teas are mixed with a sprinkle of calming safflower petals to produce a wonderful, full bodied tasting tea.

DECAFFEINATED ENGLISH BREAKFAST

This decaffeinated English Breakfast tea uses a Flowery Pekoe tea from the Dimbula region in Sri Lanka. A high quality Ceylon tea with balanced astringency and lovely floral notes.

CREAM EARL GREY

High grown Ceylon tea and a smooth top grade Keemun along with top quality natural bergamot oil, some blue cornflowers for decoration. Smooth creamy taste and vanilla overtones.

PEPPERMINT

First class, premium herbal infusion with every cup. Fresh menthol aroma and a cool fresh taste.

LICHEE JASMINE CHUNMEE GREEN

A delightful blend of lychee fruit, Jasmine and high quality green tea make this a delightful drink. Pan fired Chunmee style leaves with the tangy notes from the lychee and exotic tones of Jasmine.

EGYPTIAN CAMOMILE

From the perfect growing conditions of sandy loam and nutrients of the Nile we bring you the highest quality Egyptian camomile flowers. Renowned for its many health benefits, camomile makes a great tea on

its own but lends itself well to blends such as honey, lime and lemon.

MINT & CHOCOLATE ROOIBOS

Packed full of goodness and taste, without a hint of guilt! Cocoa pieces and peppermint leaves are combined with premium rooibos tea to bring you a refreshing, healthy drink that tastes just as good.

CARAMEL CREAM FLAVOURED BLACK TEA

Delicious melt in your mouth taste of butterscotch blended with the natural flavour of creamy caramel, a hint of vanilla and premium Ceylon black tea. A favourite after dinner tea.

GIN + TONIC

Amazing blend of green tea, herbs and botanicals combine to create a tea full of a gin and tonic flavour with not one drop of alcohol in sight.

GINGER ROOT + LEMON

Packed with ginger root pieces and exquisite lemon pieces, your taste buds get a real tingle with every sip. Delicious, refreshing with an extra zing!

BODY BOOST

Feeling good never tasted better! A superb blend of oolong, white tea, yerba mate and lemon pieces provide a very pleasant lemon character providing easy drinking.

BAR FOOD

from 11.30am until 9.30pm daily

SOUP OF THE DAY	£ 7.50
<i>homemade bread and Guernsey butter</i>	
GUERNSEY BEEF BURGER	£20.50
<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
BBQ CHICKEN BURGER	£19.50
<i>pineapple salsa, Mozzarella</i>	
CLASSIC FISH & CHIPS	£22.50
<i>rustic chips, crushed minted peas, tartare sauce, caramelised lemon</i>	
CHICKPEA & QUINOA BURGER (v, veo, gfo)	£18.50
<i>vegan cheese, lime & sweet chilli basting sauce</i>	
<u>HOT SANDWICHES</u>	
THE OGH STEAK SANDWICH	£23.00
<i>6oz sirloin, roasted garlic butter, dressed arugula, shaved pecorino, toasted brioche, truffle fries</i>	
THE 'SON OF A GUN' CLUB	£19.00
<i>crispy buttermilk 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 AND CHEESE TOASTIE	£18.00
<i>Guernsey Cheddar and sliced ham, sourdough bread, French fries, coleslaw</i>	
GUERNSEY LOBSTER & CRAYFISH ROLL	£25.00
<i>sweet brioche roll, spring onions, Marie Rose sauce, French fries</i>	
THE OGH VEGETARIAN CLUB (v, veo, gfo)	£18.00
<i>Castel Farm egg, local goat's cheese, tomato, beetroot, lettuce, mayonnaise, French fries, coleslaw</i>	
<u>HOUSE SANDWICHES</u>	
<i>on your choice of white or brown bread with hand cooked crisps and mixed leaves</i>	
CHICKEN & CELERY MAYONNAISE	£12.00
GUERNSEY CRAB WITH CRÈME FRAÎCHE	£15.00
SMOKED SALMON, CREAM CHEESE & CUCUMBER	£14.00
GUERNSEY CHEDDAR AND BRANSTON PICKLE (v, veo)	£10.00
CASTEL FARM EGG MAYONNAISE (v)	£10.00
BRIE & AVOCADO (v, veo)	£12.00
CHARRED PEPPER & TOMATO (ve)	£12.00
<u>SALADS</u>	
McCARTHY SALAD 🍷	£17.50
<i>chicken, bacon, Cheddar, diced beetroot, avocado, tomato, little gem (veo)</i>	
CAESAR SALAD	£16.50
<i>little gem, shaved Parmesan, anchovies, croutons, Caesar dressing</i>	
ADD CHICKEN	£ 7.50
ADD PRAWNS	£ 7.50

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