




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 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

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
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</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</i>	£12.00	£16.00	£45.00

LIGHT RED & 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
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

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



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
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, rounded tannins</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

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
CHÂTEAU MUSAR, BEKKA VALLEY, LEBANON, 2006	£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

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COCKTAILS

	Each
GIN GARDEN <i>Hendricks, elderflower liqueur, lime juice, fresh mint, fresh cucumber, topped up with ginger beer</i>	£10.00
STRAWBERRY BASIL SMASH <i>Bourbon, lemon juice, sugar syrup, strawberry purée, basil leaves, black pepper</i>	£10.00
TROPICAL BREEZE <i>Diplomatico rum, coconut rum, Campari, pineapple juice, lime juice, sugar syrup</i>	£10.00
WEALTHY SCOTSMAN <i>Glenfiddich 12 yr, Martini Rosso, Campari</i>	£10.00
BLOOD ORANGE SOUR <i>Bourbon, blood orange syrup, orange juice, lemon juice, egg white</i>	£10.00
SMOKED BLOODY MARY <i>smoked bacon fat washed vodka, tomato juice, lemon juice, Worcester sauce, Tabasco, celery salt, Grated horseradish, smoked paprika</i>	£10.00
RHUBARB GIN SOUR <i>rhubarb and ginger gin, Aperol, lemon juice, sugar syrup, egg white</i>	£10.00
CHILEAN PALOMA <i>Pisco, Cointreau, pink grapefruit juice, lime juice, agave syrup</i>	£10.00
MA 'CHERRY' <i>gin, cherry syrup, lavender syrup, lemon juice, egg white</i>	£10.00
CROSSROAD <i>spiced rum, strawberry liqueur, peach schnapps, pineapple juice, topped up with soda</i>	£10.00

NON-ALCOHOLIC COCKTAILS

SPICY SEÑORITA <i>Seedlip 94 Spice, lemon juice, blueberries, egg white, fresh rosemary</i>	£7.00
STILL GOT THE PASSION <i>Seedlip 94 Spice, passion fruit syrup, passion fruit purée, lime juice, vanilla syrup</i>	£7.00
THE OLD GARDEN HOUSE <i>Seedlip Garden, elderflower cordial, lemon juice, sugar syrup, fresh mint, topped up with elderflower tonic</i>	£7.00
CHERRY BLOSSOM <i>Seedlip 94 Spice, cherry tea, cherry syrup, lemon juice</i>	£7.00

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BEER, LAGER & CIDER

	½ Pint	Pint	Bottle
PERONI 330ml			£5.00
HEINEKEN 330ml			£4.00
LIBERATION IPA ALE			£6.00
CORONA 330ml			£4.00
THE LITTLE BIG BREW CO.			
ALAN PALE ALE 330ml			£5.00
BETTY AMBER ALE 330ml			£5.00
NIGEL LAGER 330ml			£5.00
HEINEKEN 0% 330 ml			£4.00
MAGNERS 568ml			£6.00
ROCQUETTE XC CIDER 330ml			£5.00
OLD MOUT PINEAPPLE & RASPBERRY 500ml			£6.00
OLD MOUT KIWI & LIME 500 ml			£6.00
 DRAUGHT			
KRUŠOVICE	£3.50	£6.00	
BREDA	£2.75	£5.00	
MALTSMITH IPA	£3.50	£6.00	
STOWFORD PRESS CIDER	£2.75	£5.00	

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
FEVER-TREE TONIC, LIGHT TONIC, ELDERFLOWER, GINGER ALE, BITTER LEMON, AROMATIC TONIC, MEDITERRANEAN TONIC, SODA, LEMONADE, GINGER BEER	£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

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HOT DRINKS

COFFEE

CAFETIÈRE (Serves 2)	£4.00
ESPRESSO	£2.00
DOUBLE ESPRESSO	£3.00
AMERICANO	£3.00
FLAT WHITE	£3.00
CAPPUCCINO	£3.00
MOCHA	£4.00
LATTE	£4.00
HOT CHOCOLATE	£3.00
LOOSE LEAF TEA	£3.00

Mayfair English Breakfast, Decaffeinated English Breakfast, Cream Earl Grey, Peppermint, Lichee Jasmine Chunmee Green, Egyptian Camomile, Mint and Chocolate Roiibos, Caramel Cream Flavoured Black Tea, Newberry Fruit Punch, Gin & Tonic, Ginger Root and Lemon, Body Boost

LIQUEUR COFFEE

IRISH	£7.00
<i>Jameson Irish whiskey and espresso coffee, topped with double cream</i>	
BAILEYS	£7.00
<i>Baileys cream liqueur and espresso coffee, topped with double cream</i>	
ITALIAN	£7.00
<i>Disaronno and espresso coffee, topped with double cream</i>	
JAMAICAN	£7.00
<i>Havana N°7 and espresso coffee, topped with double cream</i>	
CALYPSO	£7.00
<i>Tía Maria and espresso coffee, topped with double cream</i>	
FRENCH	£7.00
<i>Courvouisier VS and espresso coffee, topped with double cream</i>	

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SPIRITS

GIN (25ml)

GORDON'S	£5.00
BOMBAY SAPPHIRE	£5.00
WHEADON'S ROCK SAMPHIRE AND GRAPEFRUIT	£6.00
TEN DEGREES	£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

RUM (25ml)

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

VODKA (25ml)

ABSOLUT BLUE	£5.00
BLUE MANTIS	£6.00
BELVEDERE	£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

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

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
DRAMBUIE	£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 2011	£7.00
POCAS 1997	£9.00
TAYLOR'S 2011 VINTAGE (bottle)	£135.00
NIEPOORT 2007 VINTAGE (bottle)	£145.00

SWEET WINE (50ml)

DOUCE SURPRISE – LATE HARVEST, MELON DE BOURGOGNE	£6.00
CHÂTEAU PADOUEN	£6.00
OLIVARES, DULCE MONASTRELL	£7.00
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

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SPIRITS

COGNAC (25ml)

COURVOISIER VS	£5.00
MAXIME TRIJOL VSOP	£6.00
RÉMY MARTIN MATURE CASK VSOP	£7.00
BOUJU DANIEL GRAND FINE CHAMPAGNE COGNAC XO	£10.00
FRAPIN VS	£10.00
ORDONNEAU BORDERIES TRES VIEILLE RESERVE	£10.00
PRUNIER XO	£12.00
TESSERON N° 90 XO OVATION	£12.00
LEYRAT VIEILLE RESERVE XO	£14.00
HENNESSY PARADIS	£
TESSERON N° 56 XO TRADITION	£15.00
TESSERON XO PASSION	£15.00
RÉMY MARTIN XO	£18.00
MARTELL XO	£18.00
TESSERON N° 53 XO PERFECTION	£22.00
MARTELL CORDON BLEU	£24.00
GODET FINS BOIS – 1968 COGNAC	£25.00
MARTELL CRÉATION – GRAND EXTRA	£64.00
RÉMY MARTIN LOUIS XIII	£90.00

ARMAGNAC (25ml)

CLOS MARTIN – FOLLE BLANCHE 15yr	£10.00
BARON G. LEGRAND – 1987	£11.00
BARON G. LEGRAND – 1988	£11.00
BARON G. LEGRAND – 1977	£12.00
BARON G. LEGRAND – 1978	£12.00
CHATEAU DE LASSALLE VINTAGE 1979	£13.00
DARROZE BAS ARMAGNAC – 1990	£14.00
DARROZE BAS ARMAGNAC – 1992	£14.00
BARON G. LEGRAND – 1968	£14.00

CALVADOS (25ml)

BUSNEL PAYS D'AUGE	£6.00
PÈRE MAGLOIRE VSOP	£6.00
CHÂTEAU DU BREUIL 12yr	£7.00
HUBERT PAYS D'AUGE CALVADOS 2002	£7.00
CHRISTIAN DROUIN - SÉLECTION	£7.00
DUPONT - POMME CAPTIVE	£9.00
CHÂTEAU DU BREUIL 15yr	£9.00
CHÂTEAU DU BREUIL 20yr	£12.00
DOMFRONTAIS - LEMORTON 25yr	£15.00
DUPONT 30yr	£18.00



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

£28.00

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, a selection of delicious homemade cakes, accompanied by the tea of your choice.

BELLINI OR PROSECCO AFTERNOON TEA

£33.00

Choose a glass of either Prosecco or strawberry or peach Bellini (150ml) to go with your 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, a selection of delicious homemade cakes, accompanied by the tea of your choice.

CHAMPAGNE AFTERNOON TEA

£38.00

A glass (150ml) of House Champagne with 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, a selection of delicious homemade cakes, accompanied by a tea of your choice.

OGGIE'S AFTERNOON TEA

£15.00

Join Oddie, The OGH bear for a selection of finger sandwiches including sausage and ketchup, cheese and jam, a freshly baked scone, cakes and a choice of a milkshake, hot chocolate or soft drink.
(available for children 12 years old and younger)

BAR FOOD

Served from 11.30am until 9.30pm daily

GUERNSEY BEEF BURGER	£19.00
<i>bacon, Guernsey smoked Cheddar, French fries.</i>	
<i>Please note that, to comply with Health & Hygiene regulations, all our burgers are served well done.</i>	
STEAK CIABATTA	£19.00
<i>caramelised red onion, gherkin, dressed mixed leaves, French fries</i>	
THE TRIPLE DECKER CLUB	£18.00
<i>grilled chicken breast, bacon, lettuce, tomatoes, egg, mayonnaise, toasted white bread with French fries.</i>	
LONG HAM AND CHEESE TOASTIE	£15.00
<i>Guernsey Cheddar and sliced ham, sourdough bread with French fries.</i>	
<u>HOT DOGS</u>	
<i>served with caramelised onions, American mustard, ketchup and French fries</i>	
WALLOW FARM SAUSAGE	£15.00
BRATWURST	£14.00
CHEDDAR AND LEEK	£12.00
ADD MELTED CHEESE	£ 2.00
<u>BUNNY CHOW</u>	
<i>traditionally served in a brioche bowl with fresh coriander and tomato and onion sambal</i>	
NATAL LAMB CURRY	£18.00
BUTTER CHICKEN CURRY	£16.00
VEGETABLE KORMA (vg)	£14.00
SMOKED SALMON SANDWICH	£12.00
<i>on your choice of white or wholemeal bread with mixed dressed leaves and Kettle Chips</i>	
THE OGH VEGETARIAN CLUB (v)	£16.00
<i>Castel Farm egg, local goats' cheese, tomato, beetroot, lettuce, mayonnaise, French Fries</i>	
BRIE AND AVOCADO (v)	£10.00
<i>on your choice of white or wholemeal bread with mixed dressed leaves and Kettle Chips</i>	
DESSERTS	
BEA TOLLMAN'S CHEESECAKE 	£10.00
<i>baked vanilla cheesecake with strawberry coulis</i>	
SELECTION OF ICE CREAM AND SORBET	£9.00
STRAWBERRIES AND GUERNSEY CREAM	£10.00
FRESH FRUIT PLATTER	£10.00