

## OLIVE GROVE AND GARDEN

12 Noon until 6pm daily

### NIBBLES & SNACKS

OLIVE GROVE MEZZE PLATTER (v, veo, gfo) - £7.50

*Piccalilli & beetroot dip, marinated olives,  
garlic rubbed ciabatta, spiced nuts*

CHESTNUT & MUSHROOM CROQUETTES (v, veo) - £6.50

*cherry dipping sauce*

HALOUMI FRIES (v) - £6.50

*dukkah spiced courgette*

GLAZED CHICKEN WINGS - £6.50

*your choice of sriracha & garlic or hoisin & sesame glaze,  
shoestring fries*

GARLIC, CHILLI & LEMON CALAMARI - £6.50

*avocado & cucumber slaw*

CRAB BONBONS - £7.50

*garlic aioli*

### SALADS

CLASSIC CAESAR SALAD - £16.50

*ADD CHICKEN - £7.50*

*ADD PRAWNS - £7.50*

McCARTHY SALAD - £17.50

*chicken, bacon, Cheddar, diced beetroot, avocado, confit  
tomato, shredded gem lettuce (vegan option available)*

APRICOT & PISTACHIO COUSCOUS (ve) - £17.00

*roasted seasonal vegetables*

CRAB, QUINOA & AVOCADO (vo, veo) - £19.50

*dressed baby gem, Green Goddess dressing*

GRILLED ASPARAGUS (v, veo) - £16.50

*truffle scented sautéed spinach,  
soft poached egg, sourdough toast*

MUSHROOM & BEETROOT (v, veo) - £15.00

*marinated mushroom, roasted beetroot, rocket,  
shaved Parmesan, olive oil & balsamic dressing*

### SANDWICHES

THE OGH STEAK SANDWICH - £23

*6oz sirloin, roasted garlic butter, dressed arugula,  
shaved pecorino, toasted brioche, truffle fries*

HAM, CHEESE & TOMATO TOASTIE - £18

*sourdough bread, French fries, dressed mixed leaves*

THE 'SON OF A GUN' CLUB - £19

*crispy buttermilk chicken, smoked bacon, Castel Farm egg,  
lettuce, tomato, mayonnaise, French fries*

GUERNSEY LOBSTER & CRAYFISH ROLL - £25

*sweet brioche roll, spring onions,  
Marie Rose sauce with French fries*

THE OGH VEGETARIAN CLUB (v, veo, gfo) - £18

*Castel Farm egg, local goat's cheese, tomato,  
beetroot, lettuce, mayonnaise, French fries*

HOUSE SANDWICHES

on your choice of white, wholemeal or gluten free bread with  
mixed dressed leaves & Kettle chips

CHICKEN & CELERY MAYONNAISE - £12

GUERNSEY CRAB & CRÈME FRAÎCHE - £15

SMOKED SALMON - £14

CHEDDAR & PICKLE (v, veo) - £12

BRIE & AVOCADO (v) - £12

CHARRED PEPPER & TOMATO (ve) - £12

### MAINS

#### CLASSICS

10oz SIRLOIN STEAK - £32.50

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

CLASSIC FISH & CHIPS - £22.50

*rustic chips, crushed minted peas,  
tartare sauce, caramelised lemon*

ROASTED AUBERGINE (ve) - £17.00

*crispy onions, white bean purée, cauliflower  
couscous, tamarind sauce*

#### BURGERS

on a brioche bun with French fries & mayo

GUERNSEY BEEF BURGER - £20.50

*ADD CHEESE - £3*

*ADD BACON - £3*

LAMB SHISH BURGER - £22.50

*mint raita, sambal*

BBQ CHICKEN BURGER - £19.50

*pineapple salsa, Mozzarella*

CHICKPEA & QUINOA BURGER (v, veo, gfo) - £18.50

*vegan cheese, lime & sweet chilli basting sauce*

#### PIZZA

vegan & gluten free options available

SPICY CHORIZO - £16

CLASSIC MARGHERITA (v) - £16

ROASTED PEPPER & ONION (v) - £16

CHEF'S DAILY SPECIAL - £18

v = vegetarian; ve = vegan; gf = gluten free

vo, veo, gfo = vegetarian, vegan & gluten free options are available

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.

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.

## 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