

T H E
BRASSERIE
RESTAURANT

— THE OGH HOTEL —

STARTERS

VEGETABLE BROTH (v, vg) - £10

Spring vegetable salad, potato dumplings

SOUP OF THE DAY (vg) - £7.50

GUERNSEY SALT BEEF PASTRAMI - £13

grilled sourdough, pickled vegetables

BEA'S CHICKEN LIVER PARFAIT - £9.50 

toasted ciabatta, red onion jam

MCCARTHY SALAD - £9.95/£16 

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

CLASSIC CAESAR SALAD - £9.95/£16

BERNIE'S CRAB & LOBSTER COCKTAIL - £16

pan fried brioche, confit fennel and cucumber

BERNIE'S PAN FRIED SCALLOPS - £15

crispy Wallow Farm belly terrine, Rocquette apple cider

GUERNSEY FISHCAKE - £9.95

lemon aioli, fennel salad

PAN FRIED MACKEREL - £9.95

panzanella salad

TWICE BAKED GUERNSEY CHEDDAR SOUFFLÉ (v) - £12

leek and mushroom sauce

MAINS

DUO OF LAMB - £31

pressed shoulder terrine, pea and courgette fricassée

WALLOW FARM PORK LOIN, BELLY & CHEEK - £29

sweet potato, baby carrots, red wine jus

BUTTER CHICKEN CURRY - £21.50

basmati rice, naan bread

POACHED LOCALLY CAUGHT TURBOT - £32

warm tomato gazpacho, corn and cucumber salsa

CLASSIC FISH & CHIPS - £21

hand cut chips, mushy peas, tartare sauce

(vegan and gluten free options available)

LOCAL PEPPER & CHILLI TORTELLINI (v) - £21

spinach and olive cream

GUERNSEY TOMATO & GOATS' CHEESE SALAD (v) - £21

aged balsamic, toasted pinenuts

VEGETABLE KORMA (v) - £20

basmati rice, naan bread

GRILL

served with hand cut chips, confit tomato and field mushroom

10oz SIRLOIN STEAK - £29

7oz FILLET STEAK - £34

10oz RIBEYE STEAK - £32

SAUCES - £4

peppercorn, blue cheese, hollandaise

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

GUERNSEY MUSHROOM & VEGAN CHEDDAR (vg) - £15

DESSERTS

BEA TOLLMAN'S CHEESECAKE - £10 

baked vanilla cheesecake with strawberry coulis

SOUFFLÉ OF THE DAY - £10

Guernsey ice cream

(please allow 15 minutes)

GUERNSEY STRAWBERRIES & - £10

WHITE CHOCOLATE

RHUBARB & CUSTARD - £12

SELECTION OF LE HECHET FARM ICE CREAM - £9

LOCAL CHEESE BOARD - £12


Selection of Torteval cheese, Guernsey Dairy Cheddar, Golden Guernsey goats' cheese, Rocquette Cider chutney

CAFÉ GOURMAND - £9

your choice of coffee with a selection of Chef's afternoon tea treats

v = vegetarian; vg = vegan

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

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 ENJOY 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.

T H E
BRASSERIE
R E S T A U R A N T

— 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.