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**STARTERS**

SOUP OF THE DAY - £7.50

 McCARTHY SALAD - £10.50/£17

*chicken, bacon, Cheddar, diced beetroot, avocado,*

*confit tomato, shredded gem lettuce*

CHICKEN LIVER PARFAIT - £10.50

*toasted ciabatta, pickled vegetables, chutney*

HOISIN DUCK STUFFED CALAMARI - £14.50

*pea purée, apple and spring onion dressing*

BERNIE’S SCALLOPS - £16.50/£27.50

*Chef’s choice of market fresh accompaniment*

CLASSIC PRAWN AND CRAB COCKTAIL - £16.50

CAULIFLOWER, FENNEL, BURRATA - £13.50

*frisée, rocket, lemon, almonds and olive oil*

**MAINS**

RACK OF LAMB - £35

*heritage carrots, carrot purée, sautéed lamb kidneys,*

*redcurrant infused jus*

BRAISED PORK BELLY - £28

*baked apple purée, candied beetroot,*

*chorizo and pork bonbon, pork jus*

 CORN FED BREAST OF CHICKEN - £24

*Kale and pearl onions, truffle scented pomme purée,*

*mustard cream sauce*

WHOLE OR HALF LOBSTER THERMIDOR - £60/£30

*parsley new potatoes, seasonal vegetables*

DOVER SOLE - £60

 *seasonal vegetables, new potatoes,*

*sautéed spinach and lemon butter cream sauce*

CHEF’S CATCH OF THE DAY - £35

*seasonal vegetables, new potatoes, white wine cream sauce*

NORWEGIAN SALMON - £32.50

*sautéed asparagus, chive and caviar hollandaise*

PAN ROASTED COURGETTE (ve) - £17

*crispy onions, garlic and white bean hummus,*

*herbed couscous*

PASTA PRIMAVERA (v) - £17.50

GRILL

*served with rustic chips, oven roasted tomato*

 *confit field mushroom, red onion marmalade*

10oz SIRLOIN STEAK - £34

8oz FILLET STEAK - £39

SAUCES - £4.50

*peppercorn, red wine jus, mushroom, garlic and herb butter, béarnaise*

BURGERS

*on a brioche bun with French fries and mayo*

GUERNSEY BEEF BURGER - £21

*ADD CHEESE - £3*

*ADD BACON - £3*

SON OF A GUN CHICKEN BURGER - £19.50

*ADD CHEESE - £3*

CHICKPEA, QUINOA AND

MUSHROOM BURGER (v) - £18.50

*vegan cheese*

BEYOND MEAT BURGER (ve) - £20

*Vegan bun, caramelized onions, tomato, lettuce, smoked vegan mayonnaise*

*ADD VEGAN CHEESE - £3*

SIDE DISHES

BROCCOLI COLESLAW - £5

TRUFFLE AND PARMESAN FRIES - £7.50

SEASONAL VEGETABLES - £5

PAPRIKA ONION RINGS - £5

OGH GARDEN SALAD - £5

**DESSERTS**

CUSTARD BROWNIE - £12.50

*crumbled honeycomb, chocolate sauce, Guernsey vanilla ice cream*

HONEYCOMB ICE CREAM - £12.50

SELECTION OF ICE CREAM AND SORBET - £12

*please ask a member of the team for today’s flavours*

A SELECTION OF LOCAL AND CONTINENTAL CHEESE

*a delicious selection of cheese specially selected for us by our friends at Rouge in Le Pollet. Please ask the team for details.*

BEA TOLLMAN’S CHEESECAKE - £11

*baked vanilla cheesecake with strawberry coulis*

MOSTACHON - £12.50

*strawberry and walnut meringue, vanilla cream cheese, raspberry sorbet*

PASSION FRUIT CRÈME CARAMEL (ve) - £11

*seasonal fruit salsa, vegan shortbread cookie*

EARL GREY CRÈME BRÛLÉE TART - £11

*almond tuille, elderflower sorbet*