

## Starters

 Bea Tollman's chicken noodle soup	£ 8.50
Chilled gazpacho with goats' cheese crostini	£ 8.00
Homemade crab cakes with Asian salad and sesame oil and soya dressing	£ 9.50
Classic Caesar salad	£ 8.50
Asparagus wrapped in Parma ham with Parmesan shavings and a balsamic dressing	£10.00
OGH scrambled eggs flavoured with truffle and served with mushrooms and pancetta	£ 9.50
Sautéed scallops with fennel salad	£ 9.50
Scottish smoked salmon with fried capers and drizzled with lemon dressing	£ 9.50
Tuna carpaccio served with yuzu lemon dressing, toasted sesame seeds and hazelnuts and cucumber salad	£11.50

## Main Course

Grilled ribeye steak (300g) with cherry tomatoes, mushrooms, thick cut fries and Café de Paris butter	£23.00
Grilled ribeye steak on the bone (800g) with Café de Paris butter (for two to share)	£50.00
Lamb cutlets marinated with black olives with an aubergine salad	£19.50
Crispy roast baby chicken marinated in lemon with mashed potato	£17.00
Half lobster with linguine and a cherry tomato and basil sauce	£21.00
Grilled sea bass with lemon confit oil and grilled vegetables	£18.50
Rocquaine moules marinières with French fries	£18.00
 Prawn Stroganoff served with steamed rice	£17.00
Grilled aubergine served with basil pesto and fresh buffalo mozzarella (v)	£15.00

## Side Orders

French fries	£ 4.00
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 French fries with chilli mayonnaise	£ 4.50
Broccoli with chilli and ginger dressing	£ 4.00
Creamy spinach	£ 4.50
Green beans with lardons, croutons and garlic oil	£ 4.00
 Broccoli coleslaw	£ 4.50
Lentil salad	£ 5.00
 Hand chopped salad	£ 7.00

## Desserts

 Bea Tollman's cheesecake with caramelised strawberries	£ 8.50
 Bea Tollman's signature honeycomb ice cream	£ 7.50
 Vanilla rice pudding with salted caramel sauce and caramelised nuts	£ 8.00
Piña colada pavlova	£ 9.50
Warm chocolate mousse with homemade ice cream	£ 9.00
 Indulgent coffee ice cream sundae homemade coffee ice cream with pieces of chocolate financier, crushed meringue and vanilla Chantilly	£ 9.50
 Selection of homemade ice cream made with Guernsey Cream strawberry, chocolate, halva, coffee, Malteser, peppermint crisp	£ 7.00
Selection of local cheese with homemade chutney and Island oat cakes	£11.00

Items marked with a  are genuine recipes from the President and Founder of the Red Carnation Hotel Group, Beatrice Tollman. The dishes featured are in her cookbook "A Life in Food" which is available for £25.00 with all proceeds going to Starlight Children's Foundation and The Great Ormond Street Hospital for Children (Tick Tock Club)

You may also like to try The Curry Room at the Governor's  
our traditional Indian restaurant.

Please let us know if you have any special dietary requirements or, alternatively, if there is a dish that is not on the menu we would be happy to discuss this with you.

**All food and beverage prices are subject to a discretionary 10% service charge.**