



★★★★★
THE OLD GOVERNMENT HOUSE
HOTEL & SPA

The Brasserie

Les Entrées

Bea Tollman's chicken noodle soup  <i>mini chicken pie</i>	£ 7.50
Tomato gazpacho (v) <i>feta cheese foam</i>	£ 8.00
Filet of beef carpaccio <i>rocket salad, Parmesan shavings and truffle dressing</i>	£ 9.50
Deep fried calamari <i>aioli</i>	£ 9.00
Traditional crayfish cocktail <i>Marie Rose sauce</i>	£ 9.50
Duo of salmon <i>cured salmon and marinated Scottish smoked salmon tartare</i>	£ 9.50
Pan seared scallops <i>rocket and fennel salad, fresh basil mayonnaise</i>	£ 9.50
Tuna steak tartare	£ 9.50

Les Salades

Hand chopped salad (v)  <i>balsamic vinaigrette</i>	£ 7.50
Traditional Caesar salad	£8.00 / £14.50
Simple "Chancre" crab salad <i>lemon and wasabi dressing, served with buttered new potatoes as a main dish</i>	£9.50 / £18.00
Burrata (v) <i>cherry tomato and basil leaves</i>	£8.00 / £14.50
Cobb salad  <i>Bea Tollman's favourite vinaigrette</i>	£8.00 / £14.50
Chargrilled corn salad (v) <i>light corn mayonnaise and balsamic vinegar</i>	£8.00 / £14.50
Quinoa salad (v) <i>tabbouleh style</i>	£8.00 / £14.50

Les Pâtes et Risottos

Spaghetti pomodoro (v)  <i>fresh basil and Parmesan shavings</i>	£7.00 / £14.00
Lobster linguine <i>served as a starter (1/2 lobster) or as a main dish (whole lobster)</i>	market price
Spinach and ricotta tortellini (v) <i>creamy tomato sauce</i>	£8.00 / £15.50
Macaroni and cheese (v)	£7.00 / £14.00

The Old Government House Hotel and Spa, St Ann's Place, St Peter Port, GY1 2NU
Tel: 01481 724921 Fax: 01481 724429 www.theoghhotel.com



★★★★★
THE OLD GOVERNMENT HOUSE
HOTEL & SPA

Les Poissons et Crustacés

Grilled sea bass <i>grilled vegetables, lemon confit dressing</i>	£18.50
Traditional fish & chips <i>fresh battered cod, chunky chips, mushy peas and tartar sauce</i>	£16.50
Seafood platter <i>½ lobster, mussels, langoustines, oysters, king prawns with cocktail sauce and lemon mayonnaise</i>	market price
Moules “marinière” <i>served with French fries</i>	£16.00
Fresh local fish of the day	market price

Grillades et Rotisseries

“Steak frites”

£21.50

chargrilled rib-eye steak (8oz/225g), served with French fries, Café de Paris butter and garden leaves

Chargrilled fillet of beef (7oz/200g)	£21.00
Chargrilled veal chop (10.50oz/300g) <i>patatas bravas, smoked paprika and almond sauce</i>	£20.50
Roast baby chicken <i>marinated with lemon confit and thyme</i>	£14.50
Choice of sauces: Béarnaise, peppercorn, Diane, Café de Paris or garlic butter	£1.95

All dishes from the grill are served with a garnish of roasted tomato and mushroom flan

Les Viandes

Rack of lamb <i>couscous and marjoram jus</i>	£16.50
Confit duck leg <i>orange glaze and griddled cabbage</i>	£16.50
Curry of the day <i>steamed rice and naan bread</i>	£16.50

Les Accompagnements

French fries, chunky chips, sautéed potatoes or mashed potato	£3.00
Broccoli, spinach or green beans	£3.00
Minted petits pois	£3.00
Broccoli coleslaw or cabbage salad 🍴	£3.00



★★★★★
THE OLD GOVERNMENT HOUSE
HOTEL & SPA

Dessert Menu

£7.50

Bea Tollman's signature honeycomb ice cream

Bea Tollman's cheesecake

strawberry compôte

Lemon meringue tart

raspberries , butter shortbread

Chocolate fondant

hazelnut parfait, cherry sorbet, griottine, truffle and a fresh cherry

Eton mess

passion fruit marshmallow, lilac flowers

Peanut butter parfait

salted caramel and honeycomb

£11.50

Selection of cheese

red pepper chutney, truffle honey

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 dietary requirements please inform your waiter