

CHILDREN'S MENU

STARTERS

Soup of the day £ 5.50

Prawn cocktail £ 7.00

MAINS

Jam sandwich £ 4.50

Cumberland sausage, mashed potato or chips and gravy £ 7.50

Beef burger and chips £ 8.50

Fish of the day with pasta £ 8.50

Pasta with tomato sauce £ 6.50

All dishes are served with seasonal vegetables

DESSERTS

Selection of ice cream £ 4.50

Fresh fruit salad £ 4.50

Half portions of dishes may also be ordered from the A La Carte Menu



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



Welcome to an enticing haven, where we invite you to relax and take in the warm and friendly atmosphere.

Choose from our delicious selection of light meals, sandwiches and fine desserts, or simply enjoy our highly-rated afternoon tea.

Alternatively, unwind with a cool refreshing drink or speciality coffee, or celebrate any occasion with a selection from our extensive wine and spirit menu.

Please be aware that some of our dishes may contain traces of nuts
We only use fish that come from well-managed, sustainable stocks and that are recommended by The Marine Conservation Society

**THE
CENTENARY BAR
AND
SIR JOHN COWARD LOUNGE**



BOUCHARD FINLAYSON
A BOUTIQUE WINERY

Our proud association with this estate has allowed us to offer you some of the finest wine the Southern Hemisphere has to offer.

Multi award winning winemaker Peter Finlayson brings you Burgundian-inspired Pinot Noirs and Chardonnays. These sought after wines promise a style of elegance and flavour that will certainly surprise and delight.

WHITE WINES

	175ml	250ml	Bottle
Blanc de Mer Bouchard Finlayson An excellent all occasion medium bodied blend, flinty with a creamy apple after taste.	£ 6.50	£ 9.00	£26.00
Walker Bay Sauvignon Blanc Bouchard Finlayson Balanced and delicate, tropical flavours with a hint of grass and creamy finish.	£ 7.50	£10.50	£32.00
Crocodile's Lair Chardonnay Bouchard Finlayson Rich mineral and citrus fruits enhanced with gentle use of French oak	£ 7.50	£10.50	£32.00
Sans Barrique Chardonnay Bouchard Finlayson Unoaked chardonnay, this wine is allowed to age on the primary lees for eight months and the result is a wine with great depth and length of flavour.	£ 8.00	£11.50	£34.00

RED WINES

Hannibal, Bouchard Finlayson A blend of the five grape varieties Sangiovese, Pinot Noir, Mourvèdre, Nebbiolo and Barbera.	£9.50	£13.50	£40.00
Galpin Peak Pinot Noir, Bouchard Finlayson Rich brambly fruit, which lingers on the palate.	£11.50	£16.00	£48.00
Galpin Peak Tête de Cuvée Pinot Noir, Bouchard Finlayson Barrel select wine with a wonderful rich full brambly fruit palate.			£155.00

Our full wine list is also available

WHITE WINES

	175ml	250ml	Bottle
Pinot Grigio Sartori A dry Italian white wine, this wine has distinctive lemon, pineapple and honeydew hints. Intensely fruity and aromatic.	£ 6.00	£ 8.50	£25.00
Muscadet de Sèvre et Maine sur Lie With ripe fruit aromas, a pleasant richness and fine minerality, this is a classic Loire white.	£ 6.50	£ 9.00	£28.00
Sancerre Domaine du Pré Semelé A classic Sancerre with freshly picked gooseberry aromas streaked with dry minerality on the palate.	£ 9.50	£13.00	£39.00
Petit Chablis A light and refreshing wine from France, gentle and light.	£ 9.50	£13.50	£39.00

RED WINES

Il Caggio Chianti An Italian full bodied Chianti with distinctive notes of black cherry and plum giving you a delicious wine.	£ 5.50	£ 7.50	£22.00
Inspira Cabernet Sauvignon Ruby red in colour. Cassis and blackberry notes on the nose with hints of vanilla and smoky characteristics.	£ 7.00	£9.50	£27.00
Beaujolais Villages Ruby red in colour, with dominant red fruit notes and a supple and rounded palate with a fine aromatic persistence.	£ 6.50	£ 9.00	£27.00
Beyond the River This Australian Shiraz has deep and voluptuous flavours of blackberry, chocolate and spices with a hint of smokiness.	£ 6.50	£ 9.00	£27.00
Runamok Merlot From Australia with delicate sweet ripe berry fruits, oak and plum aromas and a lovely tannin structure to finish.	£ 7.00	£ 9.50	£28.00
Zinfandel Incredible Pasos Robles This lighter wild cherry red Paso Robles is big and vibrant with wild black berry, brambly and green tree flavours.	£ 9.50	£13.50	£40.00

ROSÉ WINES

Côte de Provence A classic French Provencal rosé - salmon pink colour with a very fruity bouquet, ample, well-rounded Rosé.	£ 6.00	£ 8.50	£25.00
Pinot Grigio Blush Sartori A flowery bouquet with delicate citrus hints. Pleasant and easy drinking wine.	£ 6.00	£ 8.50	£25.00

ARMAGNAC (25ml)

Marquis de Puysegur VSOP	40%	£ 5.50
Bas Armagnac Darroze 1975	40%	£ 16.00
Bas Armagnac Darroze 1985	40%	£ 14.00
Vieil Armagnac Delord 1965	40%	£ 18.00
Vieil Armagnac Delord 1971	40%	£ 16.00
Vieil Armagnac Delord 1981	40%	£ 14.00

COGNAC (25ml)

Courvoisier VSOP	40%	£ 6.50
Courvoisier XO Impérial	40%	£ 12.50
Cognac Vieille Réserve	40%	£ 12.00
Martell XO	40%	£ 15.00
Rémy Martin VSOP	40%	£ 6.50
Rémy Martin, XO	40%	£ 18.00

LIQUEURS (25ml)

Amaretto Di Saronno	28%	£ 4.50
Baileys	17%	£ 4.50
Cointreau	40%	£ 4.50
Dom Bénédicte	40%	£ 4.50
Drambuie	40%	£ 4.50
Glavya	35%	£ 4.50
Grand Marnier	40%	£ 4.50
Kahlúa	20%	£ 4.50
Malibu	21%	£ 4.50
Tia Maria	20%	£ 4.50
Triple Sec	40%	£ 4.50
Sambuca	38%	£ 4.50
Strega	40%	£ 4.50
Southern Comfort	35%	£ 4.50
Grappa	40%	£ 4.50
Kirsch	30%	£ 4.50
Galliano	20%	£ 4.50
Midori	70%	£ 4.50
Archer's	18%	£ 4.50
Limoncello	27%	£ 4.50

LIQUEUR COFFEES

Hot Mocha	£ 6.50
Chocolate, Kahlúa and espresso coffee topped with cream	
Grasshopper Coffee	£ 6.50
Crème de Menthe, Tia Maria and espresso coffee topped with double cream	
Irish Coffee	£ 6.50
Jameson whiskey and espresso coffee topped with double cream	
Kahlúa Coffee	£ 6.50
Kahlúa and espresso coffee topped with double cream	
Tia Maria Coffee	£ 6.50
Tia Maria and espresso coffee topped with double cream	
French Coffee	£ 6.50
Courvoisier and espresso coffee topped with double cream	

MINERAL WATER

NON CARBONATED

Acqua Panna, Italy	750ml	£ 4.00
Evian, France	1Litre	£ 5.00
Belu, England	750ml	£ 4.00

CARBONATED

Perrier, French	750ml	£ 4.20
Belu, England	750ml	£ 4.00
San Pellegrino, Italy	750ml	£ 4.20

AFTERNOON TEA

Tea was first introduced to Britain in the 1640s as sailors returning from the Far East brought back packets of tea into the country as gifts. By 1700 tea had become a popular drink and was on sale in more than 500 coffee houses in London.

In 1840, Anna, the 7th Duchess of Bedford, pioneered the idea of Afternoon Tea. In her household the evening meals were served fashionably late at eight o'clock which left a long period between lunch and dinner. To stave off pangs of hunger she started to request a tray of tea, bread and butter along with some cake to be brought to her room in the late afternoon. This soon became a habit and she started to invite friends to join her for this daily ritual.

Deluxe Afternoon Tea **£21.00**

A selection of finger sandwiches on white and brown bread, freshly baked scones with Guernsey clotted cream, a selection of delicious homemade cakes, accompanied by the tea of your choice.

Bellini or Prosecco Afternoon Tea **£25.00**

Choose a glass of either strawberry or peach Bellini to go with your selection of finger sandwiches on white and brown bread, freshly baked scones with Guernsey clotted cream, a selection of delicious homemade cakes, accompanied by the tea of your choice.

Champagne Afternoon Tea **£30.00**

A glass of Lanson, with a selection of finger sandwiches on white and brown bread, freshly baked scones with Guernsey clotted cream, a selection of delicious homemade cakes, accompanied by the tea of your choice.

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

SELECTION OF TEAS

English Breakfast, OGH Blend
Russian Earl Grey
Egyptian camomile
Mint chocolate
Lichee Jasmine Chun Mee
Apricot and peach
Real fruit comfort
Nepal Junchi
Peppermint
Bukhial Assam TGFOP
Dried ginger root
Clanwilliam

COCKTAILS

Big Mak	8.50
Jim Beam bourbon, Chambord black raspberry liqueur with lime and cranberry juice	
Manhattan	£8.50
Rye whiskey stirred with vermouth and Angostura bitters	
Bramble	£8.50
Tanqueray gin, fresh lemon and sugar mixed with crushed ice and laced with crème de mûres	
Cosmopolitan	£8.50
Absolut Citron Vodka shaken with Cointreau, fresh lime and cranberry juice topped with flamed orange zest	
Margarita	£8.50
Agave tequila, Cointreau and lime juice served straight up or on the rocks	
Mai Tai	£8.50
Muddled fresh pineapple, Appleton gold rum with Orange Curaçao, fresh lime juice and orgeat syrup	
Mojito	£8.50
Havana Club 3 year old rum muddled with fresh mint, limes and sugar, served over crushed ice with a splash of soda	
Raspberry Cosmo	£8.50
Absolute Citron, cranberry juice and raspberry liqueur, shaken with ice, strained and garnished with orange zest	
French Martini	£9.50
A deliciously simple combination of vodka, Chambord raspberry liqueur and muddled pineapple, shaken and served straight up	
Classic Martini	£9.50
Premium vodka or gin with a whisper of vermouth and strained, either with olives or a twist	

SPIRITS (25ml)

Vodka

Smirnoff Black	37.5%	£ 4.00
Stolichnaya	40.0%	£ 4.00
Absolut	40.0%	£ 4.00
Belvedere	40.0%	£ 5.00
Grey Goose	40.0%	£ 4.50

Tequila

Patrón Silver	40.0%	£ 7.50
Patrón Reposado	40.0%	£ 8.50
Patrón XO Café	35.0%	£ 7.50
Jose Cuervo Gold and Sauza Blanco	38.0%	£ 4.00

Rum

Bacardi	37.5%	£ 4.00
Captain Morgan, Morgan Spice	35.0%	£ 4.00
Havana Club 3 Years	40.0%	£ 4.00
Havana Club 7 Years	40.0%	£ 5.00
Lamb's, Appleton and Pitu	40.0%	£ 4.00

Gin

Gordon's	37.5%	£ 4.00
Tanqueray	47.3%	£ 4.00
Bombay Sapphire	47.0%	£ 4.00
Tanqueray 10 and Hendrick's	47.3%	£ 4.50
Blue Bottle Local Gin	40.0%	£ 4.50

MALT WHISKY

Whisky

J&B Rare	40.0%	£ 4.00
Bell's	40.0%	£ 4.00
The Famous Grouse	40.0%	£ 4.00
Grouse Vintage Malt 1992	40.0%	£ 5.00
Chivas Regal	40.0%	£ 5.00
Johnnie Walker Red Label	40.0%	£ 5.00
Johnnie Walker Black Label	43.0%	£ 6.00
Maker's Mark	45.0%	£ 5.00

Sour Mash

Jack Daniel's	40.0%	£ 4.50
Jack Daniel's Single Barrel	45.0%	£ 8.50

Irish Whiskey

Jameson	40.0%	£ 4.50
Bushmills The Malt 10 Years	40.0%	£ 7.00

LIGHT MEALS

Hot Sandwiches

Served from 10am - 10pm

The "Guvnor's" Club	£15.00
grilled chicken, crispy smoked bacon, Castel Farm egg, lettuce, tomato, Guernsey leaves and French Fries	
Steak sandwich	£14.00
chargrilled rib eye, red onion marmalade, tomato, Dijon mustard, Guernsey leaves and French Fries	
8oz beef burger	£16.50
brioche bun, onion jam, Swiss cheese, beef tomato gherkins, baby gem and French fries	

House Sandwiches

Served 10am – 10pm

served on white or granary bread with kettle crisps and dressed Guernsey leaves

Scottish smoked salmon	£9.00
cucumber and cream cheese	
Roast chicken	£9.00
avocado and celery mayonnaise	
Local Guernsey crab	£9.00
mint, lime and coriander	
Mature Guernsey Cheddar	£9.00
tomato and pickle	
Local honey roast ham	£9.00
wholegrain mustard	

Salads

Served from 10am - 10pm

Classic Caesar salad	£ 8.00/£ 14.00
Classic chicken Caesar salad	£ 10.00/£ 16.00

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

SOFT DRINKS

Freshly Squeezed Juice	£ 4.50
Orange	
Chilled Juice	£ 2.50
Apple, Cranberry, Grapefruit, Orange, Pineapple or Tomato	
Minerals	
Coca Cola, Diet Coke	£ 2.50
FeverTree Tonic, Light Tonic, Lemonade, Ginger Ale, Bitter lemon etc...	£ 2.50
Bundaberg Ginger Beer	£ 3.75
Appletiser	£ 3.50
Cordials	
Blackcurrant, Lime or Orange	£ 0.55

BEER AND CIDER

BOTTLED

Peroni	5.0%	£ 3.50
Budweiser	5.0%	£ 3.50
Corona	4.0%	£ 3.50
Cobra	5.0%	£ 3.50
Kingfisher	5.0%	£ 5.50
San Miguel	4.4%	£ 4.50
Magners Cider	4.5%	£ 5.50
Ginger Joe Ginger Beer	4.0%	£ 3.50
Becks Blue	Non-alcoholic	£ 2.75
Rocquette Cider	6.0%	£ 5.50

DRAUGHT

		Half pint	Pint
Local Ale from White Rock Brewery	4.5%	£ 2.80	£ 5.50
Breda – Brewed Locally	5.0%	£ 2.30	£ 4.50
Heineken – Lager	5.0%	£ 2.50	£ 5.00

MALT WHISKY CONTINUED (25ml)

Isle of Jura

Jura 10 Years	40.0%	£ 5.00
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Speyside

Balvenie 12 Years	40.0%	£ 5.00
Cragganmore 12 Years	40.0%	£ 5.00
Glenfiddich 12 Years	43.0%	£ 5.00
Glenfiddich 15 Years	40.0%	£ 5.50
Glenfiddich 18 Years	40.0%	£ 8.00
Glenlivet 12 Years	40.0%	£ 5.00
Benromach	43.0%	£ 12.00

Highland

Dalmore 12 Years	40.0%	£ 5.00
Dalwhinnie 15 Years	43.0%	£ 6.00
Glenmorangie 10 Years	43.0%	£ 5.00

Isle of Skye

Talisker 10 Years	45.8%	£ 6.00
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Islay

Lagavulin 16 Years	43.0%	£ 6.00
Laphroaig 10 Years	40.0%	£ 6.00
The Macphail's	43.0%	£ 9.50
Bunnahabhain 12 years	46.3%	£ 6.50
Duncan Taylor 10 years	40.0%	£ 5.00

Orkney Isles

Highland Park 12 Years	40.0%	£ 5.00
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Canadian Rye Whisky

Canadian Club	40.0%	£ 4.00
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American Bourbon Whisky

Jim Beam	40.0%	£ 4.00
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“WHAT IS A COCKTAIL?”

The earliest definition of a *cocktail* was in the May 13, 1806 edition of *The Balance and Columbian Repository*, a publication in Hudson, New York, in which an answer was provided to the question "What is a cocktail?" It replied:

A cocktail is a stimulating liquor composed of spirits of any kind, sugar, water, and bitters—it is vulgarly called a bittered sling and is supposed to be an excellent electioneering potion inasmuch as it renders the heart stout and bold at the same time that it fuddles the head. It is said also to be of great use to a democratic candidate because a person, having swallowed a glass of it, is ready to swallow anything else.

CHAMPAGNE COCKTAILS

Framboise Royal	£ 12.50
Fresh raspberries with Chambord liqueur and Champagne Lanson	
Kir Royal	£ 12.50
Crème de cassis topped with Champagne Guy Cadel	
Strawberry or Peach Bellini	£ 12.50
Strawberry or peach purée topped with Champagne Lanson	
Classic Champagne Cocktail	£ 14.00
Courvoisier VSOP, Champagne Lanson, brown sugar and Angostura bitters	

NON-ALCOHOLIC COCKTAILS

Shirley Temple	£ 5.00
Grenadine topped with ginger ale or lemonade	
Toothless Shark	£ 5.00
Orange juice, grenadine and fresh lemon juice	

CHAMPAGNE AND SPARKLING WINE

Bottles

Lanson Brut	£ 58.00
Lanson White Label	£ 64.00
Pol Roger Brut	£ 68.00
Bollinger “Spécial Cuvée”	£ 90.00
Ruinart “Blanc de Blancs”	£ 120.00

Rosé

Lanson	£ 64.00
Laurent Perrier NV	£ 95.00

Sparkling Wine

Romeo Prosecco	£ 28.00
Kripta Cava, Gran Reserva 2006	£ 115.00

Sparkling Rosé Wine

Juliet Prosecco	£ 28.00
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Champagne by the Glass (150ml)

Lanson Brut NV	£ 12.00
Lanson Brut Rosé NV	£ 13.00
Lanson White Label NV (off dry)	£ 13.00

Sparkling Wine by the Glass (150ml)

Romeo Prosecco	£ 7.50
Juliet Prosecco	£ 7.50

APÉRITIF (50ml)

Harvey’s Bristol Cream	17.0%	£ 3.50
Croft Original	17.5%	£ 3.50
Harveys Amontillado	17.5%	£ 3.50
Martini Extra Dry, Rosso or Bianco	15.0%	£ 3.50
Noilly Prat	18.0%	£ 3.50
Tio Pepe	15.0%	£ 3.50
Ricard	45.0%	£ 3.50
Punt e Mes	16.0%	£ 3.50
Pimms	25.0%	£ 7.50
Dubonnet	14.8%	£ 4.00
Campari	28.5%	£ 4.00

LOOSE LEAF TEA

All £2.50

English Breakfast OGH Blend, Russian Earl Grey, Egyptian camomile, Mint chocolate, Lichee Jasmine Chun Mee, Apricot and peach, Real fruit comfort, Nepal Junchi, Peppermint, Bukhial Assam TGFOP, Dried ginger root. Clanwilliam

COFFEE

Cafetière (serves 2)	£ 4.00
Regular Black Coffee	£ 2.00
Regular White Coffee	£ 2.50
Espresso	£ 2.00
Double Espresso	£ 3.50
Cappuccino	£ 3.50
Strong espresso with equal quantities of steamed and foamed milk, dusted with chocolate	
Café Latte	£ 3.50
Steamed milk, topped with a small amount of foamed milk to seal in the warmth	

SPECIALITY COFFEE

Available all day

Café Mocha	£ 3.50
Espresso and real chocolate with steamed milk, Topped with foamed milk and a garnish of chocolate	
Macchiato	£ 2.00
A single espresso, softened by the addition of a small amount of foamed milk	
Americano	£ 2.00
Classic long black coffee made with espresso and water	
Hot Chocolate	£ 2.50
Chocolate with hot milk	

CALVADOS (25ml)

Busnel	40%	£ 5.50
Père Magloire	40%	£ 4.00

DIGESTIFS (25ml)

Fernet Branca	40%	£ 5.00
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PORT (50ml)

Cockburn's Ruby	£ 4.50
Cockburn's Special Reserve	£ 5.00
Taylor's 10 years Old Tawny	£ 5.00
Pocas LBV 2009	£ 6.50
Pocas 1996	£ 8.85

SWEET WINES (50ml)

Douce Surprise (France)	£4.50
Château Fayau (France)	£4.50
Beaumes de Venise (France)	£4.50
Olivares Dulce Monastrel (Spain)	£5.50

Port wine, fortified wine and sweet wine are also served by the bottle.

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