

## À LA CARTE

### ~ STARTERS ~

<b>Leek velouté</b> <i>shaved potato</i>	£10
<b>Local Guernsey lobster soup</b> 🍷	£11
<b>Ham hock and Guernsey crabapple terrine</b> <i>piccalilli dressing</i>	£11
<b>Tian of Guernsey crab</b> <i>tomato jelly, ruby grapefruit, cucumber sorbet</i>	£13
<b>Seared local scallops</b> <i>pumpkin and ginger purée, confit pork belly, herb crumb</i>	£14
<b>Scottish smoked salmon</b> <i>shallots, capers, dill, egg pollen</i>	£13
<b>Beetroot carpaccio (v)</b> <i>goats' cheese, candied walnut, avocado</i>	£11
<b>Sweet potato gnocchi (v)</b> <i>asparagus, spinach, preserved lemon, capers, confit tomato</i>	£11/£21

### ~ MAIN COURSE ~

<b>Chargrilled braised beef brisket</b> <i>aromatic pumpkin purée, crisp parsnips, roasting jus</i>	£23
<b>Rack of lamb</b> <i>fondant potato, minted bean panaché, rosemary jus</i>	£26
<b>The Curry Room butter chicken curry</b> <i>basmati rice, Chef's vegetable side dish, traditional Indian bread</i>	£22
<b>Fish of the day</b> <i>pan seared or grilled, rocket, fennel, radish and shallot salad, lemon butter</i>	MP
<b>Herb crusted fillet of cod</b> <i>crushed new potatoes, tenderstem broccoli, red pesto dressing</i>	£20
<b>OGH fish and chips (gluten free)</b> <i>rustic chips, pea purée, tartare sauce, G&amp;T scratchings</i>	£21
<b>Smoked haddock rarebit</b> <i>poached egg, hollandaise sauce, spinach and potato cake</i>	£21
<b>The Curry Room vegetable korma (v)</b> <i>basmati rice, Chef's vegetable side dish, traditional Indian bread</i>	£20
<b>Wild mushroom and truffle risotto (v)</b>	£19
<b>Pasta primavera (v)</b> 🍷 <i>Parmesan cheese</i>	£18

## ~ GRILLS ~

*steaks served with cherry tomatoes, mushrooms, rocket and Parmesan, rustic chips*

<b>Fillet steak</b> (8oz uncooked weight)	£32
<b>Grilled rib eye steak</b> (10oz uncooked weight)	£28
<b>Pork T-bone</b> (10oz uncooked weight)	£26
<i>celeriac and hazelnut remoulade, watercress and shallot salad, sherry vinaigrette, chunky chips</i>	

## ~ SAUCES ~

*Béarnaise, hollandaise, peppercorn, garlic butter, herb and lemon butter, red wine jus* £3

## ~ SIDE DISHES ~

*French fries, chunky chips, new potatoes, creamy mashed potato, macaroni cheese, creamed spinach, cauliflower cheese, green beans, grilled vegetables with olive oil, tenderstem broccoli, mixed or green side salad* £4

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 only use fish that comes from well-managed, sustainable stocks and that are recommended by the Marine Conservation Society as well as locally produced, free-range eggs.

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. Alternatively, if there is a dish that is not on the menu we would be happy to discuss this with you.

## ~ Premium Wine by the Glass ~

*Using the renowned CORAVIN wine access system we are delighted to be able to offer you a selection of premium wines by the glass*

	<b>100ml</b>
<b>Châteauneuf du Pape</b> , <i>Domaine de Saint-Préfert, 2011</i>	<b>£13</b>
<b>Meursault</b> , <i>Les Tillets, Patrick Javiller, 2015</i>	<b>£19</b>
<b>Puligny Montrachet</b> , <i>1<sup>er</sup> Cru Hameau de Blagny, Domaine Comtesse de Cherisey, Hélène &amp; Laurent Martelet, 2014</i>	<b>£25</b>
<b>Château Musar</b> , <i>Bekka Valley, Lebanon, 2006</i>	<b>£13</b>
<b>Fugue de Némin</b> , <i>Pomerol, 2<sup>ème</sup> Cru Classé Château Némin, 2009</i>	<b>£17</b>
<b>Don Maximiano Errazuriz</b> , <i>Aconcagua Valley, 2007</i>	<b>£20</b>

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