



## WINTER WARMER MENU

£20.00 for 2 courses (£30 with wine flight)

£25.00 for 3 courses (£35 with wine flight)

### French onion soup

*Gruyère crouton*

### Duck and black pudding croquette

*spring onion and cucumber salad, hoi sin dressing*

### Smoked Scottish salmon

*capers, rocket, Rocquette cider dressing*

### Avocado mousse with prawns

*Marie Rose syrup*

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### Confit duck leg

*parsnip, tarragon lentils, caramelised hazelnuts*

### Chicken and leek pie

*creamed potatoes, buttered greens and baby carrots*

### Pan seared local fish

*roasted winter vegetables, saffron aioli*

### sweet potato and spinach curry (v)

*pilau rice, baked naan bread*

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### Bea Tollman's signature honeycomb ice cream

### Guernsey crabapple crumble

*cinnamon custard*

### Chocolate mousse

*pear sorbet, mixed berry compôte*

### Sticky toffee pudding

*salted caramel sauce, vanilla ice cream*

## WINE FLIGHT

Vicus, Fiano del Sannio DOC, Campania

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Gigondas, Domaine de Longue Toque, Gabriel Meffr

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

T·H·E O·G·H  
**BRASSERIE**

**À LA CARTE**

**~ STARTERS ~**

<b>Local Guernsey lobster soup</b> 	£11
<b>Pinot Grigio poached lobster</b> <i>honey, lemon and garlic butter, spiced tomato coulis</i>	£14/28
<b>Duck and black pudding terrine</b> <i>soused cherry coulis, toast</i>	£11
<b>Tian of Guernsey crab</b> <i>pumpkin and ginger purée, confit pork belly, herb crumb</i>	£13
<b>Seared local scallops</b> <i>pineapple chilli, pak choi, lime salsa, prosciutto crisp, coriander oil</i>	£14
<b>Vegan mozzarella (vegan)</b> <i>beetroot, basil, mint, fennel, red onion</i>	£11
<b>Roasted heritage tomato risotto (v)</b> <i>crispy basil leaves, aged olive oil</i>	£11/21

**~ MAIN COURSE ~**

<b>Pan roasted breast of pheasant</b> <i>leg and black pudding croquette, parsnip, red cabbage, juniper jus</i>	£24
<b>Poached salmon</b> <i>pea velouté, grilled baby gem, pea oil, red sorrel</i>	£26
<b>Fish of the day</b> <i>pan seared or grilled, rocket, fennel, radish and shallot salad, lemon butter</i>	MP
<b>OGH fish and chips (gluten free)</b> <i>rustic chips, pea purée, tartare sauce, ginger beer batter</i>	£21
<b>Smoked Guernsey beef brisket</b> <i>silverskin onions, horseradish mash, beetroot purée, root vegetable crisps</i>	£21
<b>The Curry Room vegetable korma (v)</b> <i>basmati rice, Chef's vegetable side dish, traditional Indian bread</i>	£20
<b>Pasta primavera (v)</b>  <i>Parmesan</i>	£18

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# T•H•E D•G•H BRASSERIE

## ~ GRILLS ~

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

<b>Fillet steak</b> (8oz uncooked weight)	£32
<b>Grilled sirloin steak</b> (10oz uncooked weight)	£28
<b>Pork T-bone</b> (10oz uncooked weight) <i>apple sauce, sherry jus, chunky chips</i>	£26

## ~ SAUCES ~

<i>Béarnaise, hollandaise, peppercorn, garlic butter, herb and lemon butter, red wine jus</i>	£3
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## ~ SIDE DISHES ~

<i>French fries, chunky chips, new potatoes, creamy mashed potato, macaroni cheese, creamed spinach, cauliflower cheese, green beans, glazed parsnips and carrots, tenderstem broccoli, mixed or green side salad</i>	£4
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## ~ 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*

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

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.

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## BOUCHARD FINLAYSON WINES

<b>WHITE WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>750ml</b>
Blanc de Mer (blend)  <i>Western Cape, South Africa</i>	£8.00	£11.00	£32.00
Sauvignon Blanc  <i>Walker Bay, South Africa</i>	£9.00	£13.00	£38.00
Chardonnay, Sans Barriques  <i>Overberg, South Africa</i>	£10.00	£14.00	£40.00
Chardonnay, Crocodiles Lair  <i>Overberg, South Africa</i>	£11.00	£15.50	£45.00
<b>RED WINE</b>	<b>175ml</b>	<b>250ml</b>	<b>750ml</b>
Hannibal  <i>Blend, South Africa</i>	£13.00	£18.00	£52.00
Pinot Noir, Galpin Peak  <i>Walker Bay, South Africa</i>	£13.50	£19.00	£56.00

*Wine vintages are checked and revised regularly, but occasional variations may occur.  
Should you wish to check the vintage of a wine please ask your waiter*

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