

# T·H·E O·G·H BRASSERIE

## À LA CARTE

### ~ STARTERS ~

<b>Bea Tollman's chicken noodle soup</b> 🌿 <i>mini chicken pie</i>	£11
<b>Local Guernsey lobster soup</b> 🌿	£12
<b>Smoked duck breast</b> <i>star anise and aniseed, shredded cucumber and spring onion</i>	£14
<b>Tian of Guernsey crab</b> <i>Blue Mantis Bloody Mary gel, celery sorbet, celery salt and tomato dust</i>	£14
<b>Pan seared local scallops</b> <i>bell pepper dust, lime mousse, glazed rainbow carrots, cayenne pepper tuile</i>	£14/£26
<b>Locally smoked salmon</b> <i>crispy capers, Guernsey herb salad, Rocquette Cider dressing</i>	£13
<b>Local lobster tortellini</b> <i>orange braised pak choi, coriander and chilli, honey miso dressing</i>	£14/£26
<b>Grilled tomato and burrata toasts (v)</b> 🌿 <i>basil, virgin olive oil</i>	£11

### ~ MAIN COURSE ~

<b>Rump of lamb</b> <i>spinach, garlic and mint risotto, broad beans</i>	£26
<b>Duck cottage pie</b> 🌿 <i>tenderstem broccoli, duck sauce</i>	£24
<b>Corn fed breast of chicken</b> <i>potato purée, grilled asparagus, pine nuts, truffle 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>crushed potatoes, salsa verde or Guernsey herb salad</i>	MP
<b>OGH fish and chips (gluten free)</b> <i>rustic chips, Blue Bottle gin and tonic scratchings, pea purée, tartare sauce</i>	£22
<b>Summer vegetable risotto (vegan)</b> <i>Guernsey samphire and herb salad</i>	£21
<b>Pasta pomodoro (v)</b> 🌿 <i>rocket and Parmesan salad</i>	£19

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

# T•H•E O•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 rib-eye</b> (10oz uncooked weight)	£28
<b>Pork T-bone</b> (10oz uncooked weight) <i>apple sauce, sherry jus, chunky chips</i>	£26
<b>Whole or half lobster thermidor</b> <i>Guernsey Cheddar sauce, chunky chips, Guernsey herb salad</i>	MP/MP
<b>Dover sole</b> 🌸	MP/MP

## ~ 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* £4  
*creamed spinach, cauliflower cheese, green beans, grilled vegetables with olive oil,*  
*tenderstem broccoli, buttered asparagus, mixed or green side salad, cabbage salad* 🌸  
*Bea Tollman's chopped salad with vinaigrette* 🌸 , *broccoli coleslaw* 🌸

## ~ 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>Châteauneuf du Pape</b> , <i>Domaine de Saint-Préfert, 2011</i>	100ml £15
<b>Meursault</b> , <i>Les Tillets, Patrick Javiller, 2015</i>	£20
<b>Puligny Montrachet</b> , <i>1<sup>er</sup> Cru Hameau de Blagny, Domaine Comtesse de Cherisey, Hélène &amp; Laurent Martelet, 2014</i>	£25
<b>Bouchard Finlayson</b> , <i>Tête de Cuvée, South Africa</i>	£25
<b>Château Musar</b> , <i>Bekka Valley, Lebanon, 2006</i>	£15
<b>Fugue de Nénin</b> , <i>Pomerol, 2<sup>ème</sup> Cru Classé Château Nénin, 2009</i>	£18
<b>Don Maximiano Errazuriz</b> , <i>Aconcagua Valley, 2007</i>	£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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