



OLIVE GROVE

AL FRESCO DINING

THE OGH HOTEL

MIDDAY UNTIL 6PM

STARTERS

- TIAN OF GUERNSEY CRAB** £14
Blue Mantis Bloody Mary gel, celery sorbet, celery salt and tomato dust
- LOCAL GUERNSEY CEVICHE** £12
pickled radish, chives, orange sorbet
- SPICED CHILLI PRAWNS** £13
pineapple salsa, curry leaf and chilli mayonnaise
- GRILLED ASPARAGUS (v)** £11
crispy egg, hollandaise sauce
- GRILLED TOMATO AND BURRATA TOASTS (v)** £11
basil, virgin olive oil
- ROASTED ONION, MOZZARELLA, TOMATO AND BASIL FLATBREAD – TO SHARE (v)** £9
rocket, balsamic glaze

MAIN COURSES

- GUERNSEY BEEF BURGER** £18
bacon, Guernsey smoked Cheddar, potato wedges with your choice of seasoning. *Please note that, to comply with Health & Hygiene regulations, all our burgers are served well done*
- BEEF SHISH KEBAB** £18
Indian flatbread, mint raita, carrot and red onion salad
- TANDOORI CHICKEN SKEWER** £18
Indian flatbread, tomato, cucumber and onion salad, mint raita
- FISH OF THE DAY** MP
pan seared, summer vegetables, fennel, rocket and shallot salad
- LOCAL LOBSTER THERMIDOR – HALF / WHOLE** MP
Guernsey Cheddar sauce, mixed salad, French fries
- CHARGRILLED HALLOUMI WITH PADRON PEPPERS (v)** £16
toasted fregola, tomatoes, red pepper sauce, chilli and mint sauce
- CHICKPEA FALAFEL BURGER (v)** £16
tomato, lettuce, coriander, hummus, potato wedges with your choice of seasoning
- POTATO WEDGES** £4
with your choice of the following seasonings: garlic and celery salt, Bloody Mary, roasted pepper, sea salt

DESSERTS

- BEA TOLLMAN'S CHEESECAKE** £9
strawberry compôte
- PASSION FRUIT PANNA COTTA**
passion fruit coulis, kiwi, ginger crumble
- BEETROOT DELIGHT (vegan)**
beetroot, dark chocolate, beetroot and raspberry sorbet, coffee crumble
- SELECTION OF ICE CREAM**
Bea Tollman's signature honeycomb ice cream, mint choc chip, coconut, Calvados, vanilla, pistachio, strawberry, chocolate
- STRAWBERRIES AND GUERNSEY CREAM**
- FRESH FRUIT AND BERRY PLATE**

PIZZA


- MEAT PIZZA** £16
sausage, ham, aged Serrano ham, rocket, balsamic syrup
- VEGETABLE PIZZA (v)** £14
courgette, mushroom, tomato, spinach, rocket, balsamic syrup
- ORIGINAL MARGHERITA (v)** £12
rocket, balsamic syrup
- CREATE YOUR OWN PIZZA**
- 1 TOPPING** £12
- 2 TOPPINGS** £14
- 3 TOPPINGS** £16
- Hand rolled fresh pizza base with Neapolitan tomato sauce and shredded pulled mozzarella with your choice of the following toppings: chicken, ham, Prosciutto, bacon, chorizo, sausage, tuna, anchovies, mixed peppers, mushrooms, sliced onion, pineapple, sweetcorn, chilli*

SANDWICHES

- STEAK CIABATTA** £16
chargrilled steak, mustard mayonnaise, crispy onions, lettuce, tomatoes with French fries
- LONG HAM AND CHEESE TOASTIE** £15
Guernsey Cheddar and sliced ham, sourdough bread with French fries
- THE TRIPLE DECKER CLUB** £15
grilled chicken breast, bacon, lettuce, tomatoes, egg, mayonnaise, toasted white bread with French fries
- GUERNSEY LOBSTER ROLL** £19
sweet brioche roll, spring onions, Marie Rose sauce with French fries
- LOCALLY SMOKED SALMON** £14
lemon cream cheese, cucumber, avocado, malted bloomer with French fries
- MOZZARELLA (v)** £14
marinated mozzarella, tomato and red onion, crushed avocado, lettuce, malted bloomer with French fries

SALADS

- MCCARTHY SALAD** £12 / £19
chicken, beetroot, Guernsey Cheddar and smoked bacon
- CHICKEN CAESAR** £19
grilled chicken breast, garlic croutons and anchovies
- GUERNSEY CRAB & SMOKED SALMON** £19
horseradish crème fraîche, mint, baby spinach and watercress
- ROASTED ARTICHOKE SALAD (vegan)** £16
avocado, mixed beans, celery, soft herbs
- HERITAGE TOMATO AND MOZZARELLA (v)** £16
salad leaves, basil pesto (vegan option also available)

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).



THE OLD GOVERNMENT HOUSE
HOTEL & SPA

CHAMPAGNE & SPARKLING WINE

LANSON BRUT

toasty, citrus, honeydew notes with a creamy finish

LANSON BRUT ROSÉ

aromas of rose and red fruits echo its pale pink colour

BOTTEGA GOLD PROSECCO BRUT (20cl)

fruity and flowery with scents of Golden apple, Williams pear, acacia flower and lily of the valley

BOTTEGA ROSÉ SPUMANTE (20cl)

intense, elegant, complex, characterised by floral and fruity notes, mixed berries, currants and wild strawberries

WHITE WINE

BOUCHARD FINLAYSON, BLANC DE MER, SOUTH AFRICA

characterised by hints of quince, apricot and almonds

BOUCHARD FINLAYSON, WALKER BAY, SOUTH AFRICA

rich tropical fruit tones of granadilla, guava and litchi

BOUCHARD FINLAYSON, SANS BARRIQUE, OVERBERG, SOUTH AFRICA

crisp tropical fruit, yeasty richness

BOUCHARD FINLAYSON, WALKER BAY SAUVIGNON BLANC RESERVE, SOUTH AFRICA

an undercurrent of spice and flint notes add complexity to the fruit bowl of flavours including fig, lemon zest and passion fruit

BOUCHARD FINLAYSON, MISSIONVALE CHARDONNAY, SOUTH AFRICA

vanilla and aromatic layers of apricot and cantaloupe

BOUCHARD FINLAYSON, KAAIMANSGAT LIMITED EDITION, SOUTH AFRICA

voluptuous fruit tones with harmonious oak flavours

MUSCADET SÈVRE ET MAINE SUR LIE, FRANCE

an evolution of fresh citrus, green apple and lime blossom

SARTORI PINOT GRIGIO, ITALY

rich and silky on the palate with flavours of melon and pear

ELEPHANT HILL VIOGNIER, NEW ZEALAND

reminiscent of ripe peach, nectarine, apricot kernel and ginger

ROSÉ WINE

BARBEBELLE CÔTEAUX D'AIX EN PROVENCE, FRANCE

intermixing floral notes and subtle fresh red fruit

SAUVION ROSÉ D'ANJOU, FRANCE

off dry style with a good acidity

SARTORI PINOT GRIGIO BLUSH, ITALY

crispy, summer fruit flavour

RED WINE

BOUCHARD FINLAYSON, HANNIBAL, SOUTH AFRICA

olive and red currant flavours combine with cranberries resulting in a lingering finish

BOUCHARD FINLAYSON, GALPIN PEAK, SOUTH AFRICA

a refined mouthfeel highlights this compilation of sour cherry and violets. A refreshingly savoury spice with a dusting of talcum

BOUCHARD FINLAYSON, WALKER BAY PINOT NOIR, SOUTH AFRICA

vibrant violet florals and perky spice

BOUCHARD FINLAYSON, TÊTE DE CUVÉE, SOUTH AFRICA

aromatic scented nose, truffles, dark forest coloured fruits

NORMAN HOLBROOKS ROAD, MERLOT, AUSTRALIA

flavours of sweet plum and blackberry fruit with a full, rich texture and velvet-like tannins

IL CAGGIO, CHIANTI DOCG

sour red cherries on the palate are complimented by leafy aromas and an earthy smokiness

150ml 175ml Bottle

£15 £68

£15 £70

£12

£12

175ml 250ml Bottle

£9 £12 £34

£10 £14 £40

£11 £15 £42

£12 £16 £47

£15 £19 £56

£15 £19 £56

£11 £14 £36

£9 £12 £30

£11 £14 £45

175ml 250ml Bottle

£9 £13 £30

£7 £9 £25

£9 £12 £30

175ml 250ml Bottle

£14 £19 £54

£15 £19 £58

£13 £17 £48

£195

£10 £13 £32

£9 £12 £30

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

CHÂTEAUNEUF DU PAPE, DOMAINE DE SAINT-PRÉFERT, 2011

100ml

£15

MEURSAULT, LES TILLETTS, PATRICK JAVILLER, 2015

£20

PULIGNY MONTRACHET, 1^{er} CRU HAMEAU DE BLAGNY, DOMAINE COMTESSE DE CHERISEY, 2014

£25

BOUCHARD FINLAYSON, TÊTE DE CUVÉE, SOUTH AFRICA

£25

CHÂTEAU MUSAR, BEKKA VALLEY, LEBANON, 2006

£15

FUGUE DE NÉNIN, POMEROL, 2^{ème} CRU CLASSÉ CHÂTEAU NÉNIN, 2009

£18

DON MAXIMIANO ERRAZURIZ, ACONCAGUA VALLEY, 2007

£20

SUMMER COCKTAILS

STRAWBERRY DAIQUIRI

rum, fresh strawberry, strawberry liqueur, sugar, lime juice

Each

£10

MAI TAI

Havana No3, Havana No7, Cointreau, shaken and served over crushed ice

£10

BRAMBLE

Colonel Fox gin, fresh lemon and sugar mixed with crushed ice and laced with crème de mûres

£10

APEROL SPRITZ

Aperol and Prosecco topped up with soda

£10

Glass Jug

£10 £26

PIMM'S NO 1

Pimm's and lemonade served over ice

SUMMER MOCKTAILS

SUMMER FRUIT TEA

fresh raspberry, lime juice, sugar syrup, iced peach and apricot tea topped up with lemonade

Each

£6

GINGER-APPLE SNAP

apple juice, elderflower syrup and lime juice topped up with ginger beer

£6

BEER

BREDA

1/2 Pint Pint Bottle

£3 £5

KRUŠOVICE

£4 £6

CAMDEN HELLS

£4 £6

CAMDEN PALE ALE

£4 £6

STELLA ARTOIS GLUTEN FREE BEER (330ml)

£4

CIDER

MAGNERS

Bottle

£7

ROCQUETTE

£6

OLD MOUT PINEAPPLE AND RASPBERRY

£6

OLD MOUT KIWI AND LIME

£6

JUICE AND SMOOTHIES

FRESHLY SQUEEZED ORANGE JUICE

£5

CHEF'S SMOOTHIE OF THE DAY

£5

#theOGH



THE OLD GOVERNMENT HOUSE
HOTEL & SPA