



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 quintessentially British afternoon tea.

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

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 come 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. Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any special dietary requirements please inform your waiter.



## CHAMPAGNE & SPARKLING WINE

	150ml	Bottle
LANSON BRUT <i>toasty, citrus, honeydew notes with a creamy finish</i>	£15	£68
LANSON BRUT ROSÉ <i>aromas of rose and red fruits echo its pale pink colour</i>	£15	£70
ROMEO PROSECCO <i>fresh apple and pear aromas with a citrusy tang, crisp and light</i>	£8	£30
JULIET ROSATO PROSECCO <i>packed with raspberry and cherry aromas which pulls through the palate</i>	£8	£30
BOTTEGA GOLD PROSECCO BRUT (20cl) <i>fruity and flowery with scents of Golden apple, Williams pear, acacia flower and lily of the valley</i>		£12
BOTTEGA ROSÉ SPUMANTE (20cl) <i>intense, elegant, complex, characterised by floral and fruity notes, mixed berries, currants and wild strawberries</i>		£12

## WHITE WINE

	175ml	250ml	Bottle
BOUCHARD FINLAYSON, BLANC DE MER, SOUTH AFRICA <i>characterised by hints of quince, apricot and almonds</i>	£9	£12	£34
BOUCHARD FINLAYSON, WALKER BAY, SOUTH AFRICA <i>rich tropical fruit tones of granadilla, guava and litchi</i>	£10	£14	£40
BOUCHARD FINLAYSON, SANS BARRIQUE, OVERBERG, SOUTH AFRICA <i>crisp tropical fruit, yeasty richness</i>	£11	£15	£42
BOUCHARD FINLAYSON, WALKER BAY SAUVIGNON BLANC RESERVE, SOUTH AFRICA <i>an undercurrent of spice and flint notes add complexity to the fruit bowl of flavours including fig, lemon zest and passion fruit</i>	£12	£16	£47
BOUCHARD FINLAYSON, MISSIONVALE CHARDONNAY, SOUTH AFRICA <i>vanilla and aromatic layers of apricot and cantaloupe</i>	£15	£19	£56
BOUCHARD FINLAYSON, KAAIMANSGAT LIMITED EDITION, SOUTH AFRICA <i>voluptuous fruit tones with harmonious oak flavours</i>	£15	£19	£56
SARTORI PINOT GRIGIO, ITALY <i>rich and silky on the palate with flavours of melon and pear</i>	£9	£12	£30
ELEPHANT HILL VIOGNIER, NEW ZEALAND <i>reminiscent of ripe peach, nectarine, apricot kernel and ginger</i>	£11	£14	£45
SANCERRE DOMAINE DU PRÉ SEMELÉ, FRANCE <i>gooseberry aromas streaked with dry minerality on the palate</i>	£11	£15	£45
PETIT CHABLIS, FRANCE <i>a light and refreshing wine from France, gentle and light</i>	£11	£15	£45
MUSCADET DE SÈVRE ET MAINE SUR LIE, FRANCE <i>an evolution of fresh citrus, green apple and lime blossom</i>	£11	£14	£36

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



## ROSÉ WINE

BARBEHELLE CÔTEAUX D'AIX EN PROVENCE, FRANCE  
*intermixing floral notes and subtle fresh red fruit*

**175ml** **250ml** **Bottle**  
£9 £13 £30

SAUVION ROSÉ D'ANJOU, FRANCE  
*off dry style with a good acidity*

£7 £9 £25

SARTORI PINOT GRIGIO BLUSH, ITALY  
*crispy, summer fruit flavour*

£9 £12 £30

## RED WINE

BOUCHARD FINLAYSON, HANNIBAL, SOUTH AFRICA  
*olive and redcurrant flavours combine with cranberries for a lingering finish*

**175ml** **250ml** **Bottle**  
£14 £19 £54

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*

£15 £19 £58

BOUCHARD FINLAYSON, WALKER BAY PINOT NOIR, SOUTH AFRICA  
*vibrant violet florals and perky spice*

£13 £17 £48

BOUCHARD FINLAYSON, TÊTE DE CUVÉE, SOUTH AFRICA  
*aromatic scented nose, truffles, dark forest coloured fruits*

£195

HOLBROOKS ROAD, MERLOT, AUSTRALIA  
*flavours of sweet plum and blackberry fruit with a full, rich texture and velvet-like tannins*

£10 £13 £32

IL CAGGIO, CHIANTI DOCG, ITALY  
*sour red cherries on the palate are complimented by leafy aromas and an earthy smokiness*

£9 £12 £30

BEYOND THE RIVER, SHIRAZ, AUSTRALIA  
*voluptuous flavours of blackberry, chocolate and spices with a hint of smokiness*

£7 £11 £30

CHÂTEAU MONPLAISIR (CABERNET SAUVIGNON), FRANCE  
*cassis and blackberry notes on the nose with hints of vanilla and smoky characteristics*

£8 £12 £30

EDULIS RIOJA, SPAIN  
*sweet ripe berry fruits, plum aromas and a lovely tannin structure*

£7 £11 £30

ZINFANDEL INCREDIBLE, PEACHY CANYON, USA  
*this lighter wild cherry red Paso Robles is big and vibrant with wild black berry, brambly and green tree flavours*

£11 £15 £45

## PREMIUM WINE BY THE GLASS USING THE RENOWNED CORAVIN WINE ACCESS SYSTEM

**100ml**

CHÂTEAUNEUF DU PAPE, DOMAINE DE SAINT-PRÉFERT, 2011

£15

MEURSAULT, LES TILLET, PATRICK JAVILLER, 2015

£20

PULIGNY MONTRACHET, 1<sup>ER</sup> CRU HAMEAU DE BLAGNY, DOMAINE

£25

COMTESSE DE CHERISEY, 2014

BOUCHARD FINLAYSON, TÊTE DE CUVÉE, SOUTH AFRICA

£25

CHÂTEAU MUSAR, BEKKA VALLEY, LEBANON, 2006

£15

FUGUE DE NÉNIN, POMEROL, 2<sup>ÈME</sup> CRU CLASSÉ CHÂTEAU NÉNIN, 2009

£18

DON MAXIMIANO ERRAZURIZ, ACONCAGUA VALLEY, 2007

£20

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## CHAMPAGNE COCKTAILS

	Each
FRAMBOISE ROYALE <i>fresh raspberries, Chambord liqueur, House Champagne</i>	£15
KIR ROYALE <i>crème de cassis, House Champagne</i>	£15
STRAWBERRY OR PEACH BELLINI <i>strawberry or peach purée, House Champagne</i>	£15
CLASSIC CHAMPAGNE <i>Courvoisier VS, House Champagne, brown sugar, Angostura bitters</i>	£16

## NON-ALCOHOLIC COCKTAILS

SUMMER FRUIT TEA <i>fresh raspberry, lime juice, sugar syrup, iced peach and apricot tea, lemonade</i>	£6
GINGER APPLE SNAP <i>apple juice, elderflower syrup, lime juice, ginger beer</i>	£6

## COCKTAILS

COSMOPOLITAN <i>Absolut Vodka, Cointreau liqueur, lime juice, cranberry juice</i>	£10
RASPBERRY COSMO <i>Absolut Vodka, Chambord liqueur, cranberry juice, lime juice, fresh raspberries</i>	£10
LANIQUE SPRITZER <i>Lanique, lemon juice, elderflower syrup, Lanson rosé Champagne, elderflower tonic</i>	£10
ESPRESSO MARTINI <i>Absolut Vodka, Kahlúa liqueur, double shot of espresso, sugar syrup</i>	£10
BRAMBLE <i>Tanqueray gin, lemon juice, sugar syrup, Crème de Mûres</i>	£10
THE PALOMA <i>José Cuervo 1800 Silver, lime juice, grapefruit juice, club soda</i>	£10
DARK N' STORMY <i>Havana N°7, lime juice, Angostura bitters, ginger beer</i>	£10
WHISKY SOUR <i>Maker's Mark bourbon, lemon juice, sugar syrup, egg white</i>	£10
GIN or VODKA MARTINI <i>Grey Goose or Tanqueray, Noilly Prat with either olives or a lemon twist</i>	£12
MANHATTAN <i>Bulleit 45 rye, Martini Rosso, Angostura bitters, maraschino cherry</i>	£12

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## BEER

	½ Pint	Pint	Bottle
BREDA	£3	£5	
KRUŠOVICE	£4	£6	
WHITE ROCK BREWERY	£3	£6	
CAMDEN HELLS	£3	£6	
CAMDEN PALE ALE	£4	£6	
STELLA ARTOIS GLUTEN FREE BEER 330ml			£4
PERONI NASTRO AZZURRO 330ml			£4
CORONA 330ml			£4
BECKS BLUE (NON-ALCOHOLIC) 275ml			£5
GINGER JOE GINGER BEER 330ml			£3

## CIDER

MAGNER'S ORIGINAL 568ml			£7
ROCQUETTE XC 330ml			£6
OLD MOUT PINEAPPLE & RASPBERRY 500ml			£6
OLD MOUT KIWI & LIME 500ml			£6

## JUICE AND SMOOTHIES

	Each
FRESHLY SQUEEZED ORANGE JUICE	£5
CHEF'S SMOOTHIE OF THE DAY	£5
CHILLED JUICE	£3
<i>apple, cranberry, orange, pineapple, tomato, grapefruit</i>	

## SOFT DRINKS (200ML)

COKE, DIET COKE	£3
APPLETISER – 275ml	£3
FEVER-TREE TONIC, LIGHT TONIC, ELDERFLOWER, GINGER ALE, BITTER LEMON, AROMATIC TONIC, MEDITERRANEAN TONIC, SODA, LEMONADE, GINGER BEER LEMONADE OR SODA WITH LIME or BLACKCURRANT CORDIAL	£3

## WATER

BELU STILL 330ml	£2
BELU STILL 750ml	£4
BELU SPARKLING 330ml	£2
BELU SPARKLING 750ml	£4
SAN PELLEGRINO SPARKLING 750ml	£6
EVIAN MINERAL 750ml	£6

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## HOT DRINKS

### COFFEE

CAFETIÈRE (Serves 2)	£4
ESPRESSO	£2
DOUBLE ESPRESSO	£3
AMERICANO	£2
FLAT WHITE	£3
CAPPUCCINO	£3
MOCHA	£4
LATTE	£4
HOT CHOCOLATE	£3
TEA	£3
<i>English Breakfast, OGH Blend, Russian Earl Grey, Bukial Assam, Nepal Junchi, Lichee Jasmine Chunmee, Clanwilliam Rooibos, Egyptian camomile, Mint chocolate, Real Fruit Comfort, Peppermint, Dried Ginger, Apricot and Peach</i>	

### LIQUEUR COFFEE

IRISH	£7
<i>Jameson Irish whiskey and espresso coffee, topped with double cream</i>	
BAILEYS	£7
<i>Baileys cream liqueur and espresso coffee, topped with double cream</i>	
ITALIAN	£7
<i>Disaronno and espresso coffee, topped with double cream</i>	
JAMAICAN	£7
<i>Havana N°7 and espresso coffee, topped with double cream</i>	
CALYPSO	£7
<i>Tia Maria and espresso coffee, topped with double cream</i>	
FRENCH	£7
<i>Courvossier VS and espresso coffee, topped with double cream</i>	



## **SPIRITS**

### **GIN (25ml)**

GORDON'S	£5
BOMBAY SAPPHIRE	£5
WHEADON'S ROCK SAMPHIRE AND GRAPEFRUIT	£5
TEN DEGREES	£5
BLUE BOTTLE	£5
BROCKMANS	£5
OPIHR	£5
ROCK ROSE	£5
WHITLEY NEILL RHUBARB & GINGER	£5
PORTOBELLO	£5
TANQUERAY	£6
TANQUERAY 10	£6
HENDRICK'S	£6
GIN MARE	£6
PINK PEPPER	£6
MONKEY 47	£7
BULLDOG	£7

### **RUM (25ml)**

LAMB'S	£5
BACARDI	£5
HAVANA N°3	£5
APPLETON ESTATE SPECIAL	£5
THE KRAKEN	£5
HAVANA N°7	£6
MALIBU	£6

### **VODKA (25ml)**

ABSOLUT BLUE	£5
BLUE MANTIS	£5
BELVEDERE	£6
GREY GOOSE	£6

### **TEQUILA (25ml)**

TEQUILA ROSE STRAWBERRY	£5
JOSE CUERVO 1800 SILVER	£5
PATRÓN XO CAFÉ	£6
PATRÓN REPOSADO	£7
PATRÓN SILVER	£8

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## **SPIRITS**

### **WHISKY (25ml)**

#### **AMERICAN**

JACK DANIELS N <sup>o</sup> 7	£5
BULLEIT 45 RYE	£6
MAKER'S MARK	£6
JACK DANIELS SINGLE BARREL SELECT	£9

#### **IRISH/CANADIAN**

JAMESON	£5
BUSHMILLS ORIGINAL	£5
CANADIAN CLUB	£5

#### **SCOTTISH**

J&B RARE	£5
BELL'S	£5
FAMOUS GROUSE	£5
CHIVAS REGAL 12yr	£6
JOHNNIE WALKER RED LABEL	£6
BRUICHLADDICH THE CLASSIC LADDIE	£6
JOHNNIE WALKER BLACK LABEL	£7

#### **MALT WHISKY**

BALVENIE 12yr	£6
GLENMORANGIE 10yr	£6
CRAGGANMORE 12yr	£6
GLENFIDDICH 12yr	£6
HIGHLAND PARK 12yr VIKING HONOUR	£6
DALMORE 12yr	£7
LAGAVULIN 16yr	£7
LAPHROAIG 10yr	£7
DALWHINNIE 15yr	£7
TALISKER 10yr	£7
GLENFIDDICH 15yr	£7
MACALLAN 1824 GOLD	£8
GLENFIDDICH 18yr	£8

### **APÉRITIFS (50ml)**

HARVEYS BRISTOL CREAM	£5
HARVEYS AMONTILLADO	£5
CROFT ORIGINAL	£5
TÍO PEPE	£5
RICARD PASTIS DE MARSEILLE	£5
STONE'S GINGER WINE	£5

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## **COFFEE LIQUEURS (50ml)**

KAHLÚA	£6
BAILEYS	£6
TÍA MARIA	£6

## **LIQUEURS (25ml)**

LIMONCELLO	£5
DISARONNO AMARETTO	£6
COINTREAU	£6
DOM BÉNÉDICTINE	£6
DRAMBUIE	£6
GRAND MARNIER	£6
SOUTHERN COMFORT	£6
SAMBUCA DI CASSINI	£6

## **VERMOUTH AND BITTER (50ml)**

MARTINI BIANCO	£5
MARTINI ROSSO	£5
MARTINI EXTRA DRY	£5
PUNT E MES	£5
DUBONNET	£5
NOILLY PRAT	£5
CAMPARI	£5

## **PORT (50ml)**

COCKBURN'S RUBY	£5
TAYLOR'S 10yr OLD TAWNY	£5
COCKBURN'S SPECIAL RESERVE	£6
KHRON 20yr	£7
POCAS LBV 2011	£7
POCAS 1997	£9
TAYLOR'S 2011 VINTAGE (bottle)	£135
NIEPOORT 2007 VINTAGE (bottle)	£145

## **SWEET WINE (50ml)**

CHATEAU FAYAU, CADILLAC	£6
VISTAMAR - LATE HARVEST, MOSCATEL	£6
DOUCE SURPRISE – LATE HARVEST, MELON DE BOURGOGNE	£6
BOSCHENDAL, VIN D'OR	£7
OLIVARES, DULCE MONASTRELL	£7
CHÂTEAU DE FESLES, BONNEZEAUX	£9
PELLER ESTADE VIDAL – ICE WINE, NIAGARA ON THE LAKE	£12

## **GRAPPA (25ml)**

BERTA ROCCANIVO 2007	£14
BERTA BRICK DEL GAIAN 2007	£14
BERTA TRE SOLI TRE 2007	£14

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## **COGNAC (25ml)**

COURVOISIER VS	£5
MAXIME TRIJOL VSOP	£6
RÉMY MARTIN MATURE CASK VSOP	£7
BOUJU DANIEL GRAND FINE CHAMPAGNE COGNAC XO	£10
FRAPIN VS	£10
ORDONNEAU BORDERIES TRES VIEILLE RESERVE	£10
PRUNIER XO	£12
TESSERON N° 90 XO OVATION	£12
LEYRAT VIEILLE RESERVE XO	£14
TESSERON N° 56 XO TRADITION	£15
TESSERON XO PASSION	£15
RÉMY MARTIN XO	£18
MARTELL XO	£18
TESSERON N° 53 XO PERFECTION	£22
MARTELL GORDON BLEU	£24
GODET FINS BOIS – 1968 COGNAC	£25
MARTELL CRÉATION – GRAND EXTRA	£64
RÉMY MARTIN LOUIS XIII	£90

## **ARMAGNAC (25ml)**

CLOS MARTIN – FOLLE BLANCHE 15yr	£10
BARON G. LEGRAND – 1987	£11
BARON G. LEGRAND – 1988	£11
BARON G. LEGRAND – 1977	£12
BARON G. LEGRAND – 1978	£12
CHATEAU DE LASSALLE VINTAGE 1979	£13
DARROZE BAS ARMAGNAC – 1990	£14
DARROZE BAS ARMAGNAC – 1992	£14
BARON G. LEGRAND – 1968	£14

## **CALVADOS (25ml)**

BUSNEL PAYS D'AUGE	£6
PÈRE MAGLOIRE VSOP	£6
CHÂTEAU DU BREUIL 12yr	£7
HUBERT PAYS D'AUGE CALVADOS 2002	£7
CHRISTIAN DROUIN - SÉLÉCTION	£7
DUPONT - POMME CAPTIVE	£9
CHÂTEAU DU BREUIL 15yr	£9
CHÂTEAU DU BREUIL 20yr	£12
DOMFRONTAIS - LEMORTON 25yr	£15
DUPONT 30yr	£18

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## 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 7<sup>th</sup> 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

**£25**

A selection of finger sandwiches on white and brown bread including ham and grain mustard, chicken with celery mayonnaise and nuts, smoked salmon and cream cheese, egg mayonnaise, cucumber and crème fraîche, 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

**£30**

Choose a glass of either Prosecco or strawberry or peach Bellini (150ml) to go with your selection of finger sandwiches on white and brown bread including ham and grain mustard, chicken with celery mayonnaise and nuts, smoked salmon and cream cheese, egg mayonnaise, cucumber and crème fraîche, freshly baked scones with Guernsey clotted cream, a selection of delicious homemade cakes, accompanied by the tea of your choice.

### CHAMPAGNE AFTERNOON TEA

**£35**

A glass (150ml) of House Champagne with a selection of finger sandwiches on white and brown bread including ham and grain mustard, chicken with celery mayonnaise and nuts, smoked salmon and cream cheese, egg mayonnaise, cucumber and crème fraîche, freshly baked scones with Guernsey clotted cream, a selection of delicious homemade cakes, accompanied by a tea of your choice.

### OGGIE'S AFTERNOON TEA

**£15**

Join Oggie, The OGH bear for a selection of finger sandwiches including sausage and ketchup, cheese and jam, a freshly baked scone, cakes and a choice of a milkshake, hot chocolate or soft drink.  
(available for children 12 years old and younger)

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## BAR FOOD

Served from 11.30am until 10pm daily

<b>GUERNSEY BEEF BURGER</b>	£18
<i>bacon, Guernsey smoked Cheddar, potato wedges with your choice of seasoning. Please note that, to comply with Health &amp; Hygiene regulations, all our burgers are served well done.</i>	
<b>STEAK CIABATTA</b>	£16
<i>chargrilled steak, mustard mayonnaise, crispy onions, lettuce, tomatoes with French fries.</i>	
<b>LONG HAM AND CHEESE TOASTIE</b>	£15
<i>Guernsey Cheddar and sliced ham, sourdough bread with French fries.</i>	
<b>THE TRIPLE DECKER CLUB</b>	£15
<i>grilled chicken breast, bacon, lettuce, tomatoes, egg, mayonnaise, toasted white bread with French fries.</i>	
<b>GUERNSEY LOBSTER ROLL</b> 🍷	£19
<i>sweet brioche roll, spring onions, Marie Rose sauce with French fries.</i>	
<b>LOCALLY SMOKED SALMON</b>	£14
<i>lemon cream cheese, cucumber, avocado, malted bloomer with French fries.</i>	
<b>MOZZARELLA (v)</b>	£14
<i>marinated mozzarella, tomato and red onion, crushed avocado, lettuce, malted bloomer with French fries.</i>	
<b>MCCARTHY SALAD</b> 🍷	£19
<i>chicken, beetroot, Guernsey Cheddar and smoked bacon.</i>	
<b>CHICKEN CAESAR</b>	£19
<i>grilled chicken breast, garlic croutons and anchovies.</i>	
<b>DESSERTS</b>	£9
<b>BEA TOLLMAN'S CHEESECAKE</b> 🍷	
<i>strawberry compôte</i>	
<b>SELECTION OF ICE CREAM</b>	
<i>Bea Tollman's signature honeycomb ice cream 🍷, mint choc chip, coconut, Calvados, vanilla, pistachio, strawberry, chocolate</i>	
<b>STRAWBERRIES AND GUERNSEY CREAM</b>	
<b>FRESH FRUIT AND BERRY PLATE</b>	

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