

T•H•E O•G•H BRASSERIE

~ STARTERS ~

Bea's chicken noodle soup 🍴 <i>Served with mini chicken pasty</i>	£11
Soup of the day served with warm homemade bread (ve)	£9
Lamb scrumpet <i>Crispy lamb shoulder, aromatic red cabbage, homemade 'Gentleman's Relish'</i>	£12
Potted pork rillettes <i>Chicory and pear salad, Bea Tollman's Cape seed loaf</i>	£12
Coquilles St Jacques Florentine <i>Baked in the shell with creamed spinach, Duchesse potato and glazed with Guernsey Cheddar</i>	£14
Moules marinières or à la crème	£12
Green Goddess salad 🍴 <i>Crisp salad leaves, Green Goddess dressing, Cape seed loaf</i>	£10
Fort Grey goats' cheese mousse (v) <i>Variations of heritage beetroot, honey and truffle</i>	£10
Wild mushroom pâté (ve) <i>Garlic purée, pickled mushrooms, bread crisps</i>	£8
Superfood salad (ve) <i>Bulgur wheat, broccoli, alfalfa sprouts, pomegranate, Brazil nuts, avocado, vegan feta cheese, honey and mustard dressing</i>	£9/£17

~ MAIN COURSE ~

Roast rack of lamb <i>Blue Shropshire dauphinoise potato, kale, Merlot and blackcurrant reduction</i>	£26
Braised feather blade of beef <i>Smoked mashed potato, Monty's ale pickled onions, watercress purée</i>	£24
Chicken pot pie 🍴 <i>Tenderstem broccoli</i>	£20
Prawn Stroganoff 🍴 <i>Prawns, brandy, mushrooms, cream served with basmati rice</i>	£25
Fish and chips <i>Line caught catch of the day, crispy beer batter, chips, pea purée, chunky tartare sauce</i>	£22
The Daily Catch	£24
Green Thai vegetable curry (ve) <i>Jasmine rice, pan fried roti, cashew nuts, cucumber and lime salad</i>	£19
Beetburger and sweet potato fries (ve) <i>Served in a bun, crisp green salad, tomato, vegan cheese, crisp onion rings, balsamic, aioli</i>	£19

THE O.G.H BRASSERIE

~ GRILLS ~

Slaney Valley rib-eye steak Café de Paris £26

Confit field mushroom, slow roasted tomato, Café de Paris butter

Entrecôte au poivre £26

Cracked black peppercorn crust, mustard, Cognac and Guernsey cream sauce

~ SIDE DISHES ~

£4

*Julienne fries, rustic chips, buttered new potatoes, mashed potato, sweet potato fries
creamed spinach, braised red cabbage with caraway seeds, tenderstem broccoli,
glazed Chantenay carrots, mixed side salad, broccoli coleslaw *

~ DESSERTS ~

£10

Honey poached pear

Brandy snap basket, vanilla crèmeux, pistachio nuts

Bea Tollman's cheesecake 

Baked vanilla cheesecake with strawberry coulis

Figs and rosemary

Roasted figs, soft chocolate cookie, nougatine tuile, rosemary sorbet

Chocolate fondant (gf, ve) (please allow 15 minutes)

White chocolate ice cream

Green apple cake (ve)

Granny Smith purée, pineapple sorbet

Fresh fruit platter

Cheeseboard

*A fine selection of local and continental artisan cheese, chutney, celery, dried fruit and nuts,
crackers and bread*

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.

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