

OCTOPUS

BAR AND RESTAURANT

LOCAL

Using the freshest possible ingredients sourced from local suppliers, we pride ourselves on being able to provide our guests with the very best that Guernsey has to offer.

BAR SNACKS

Selection of popcorn	2.50
Rosemary spiced nuts V DF	2.50
Olives V DF	2.50
Salted deep fried Padrón & Piquillo peppers V DF	2.50
Chilli spiced aubergines V DF	2.50
Pickled octopus salad DF	2.50
Homemade Porky's sausage roll & fried onions	6.00

TO SHARE

Sourdough toast & Guernsey butter	2.00
Charcuterie board	10.00
Cheese board	10.00

OCTOPUS SET MENU

2 courses 16.00 | 3 courses 19.00

BBQ chicken wings/Seasonal soup/Baby octopus casserole, garlic & parsley/Mozzarella & vegetable flatbread **V**

6oz Sirloin steak, béarnaise & chips/Fish 'n' chips/Tofu Ramen **V** /Plat du jour

Cheese board/Chocolate mousse & salted caramel/Oven baked rice pudding & homemade granola/Guernsey ice cream & chocolate sauce

FRESHLY BAKED FLATBREADS

Garlic butter	3.00/6.00
Goats cheese, asparagus & broad bean salad, basil pesto & roasted pine nuts	4.50/9.00
Artichokes "Barigoule", chargrilled seasonal vegetables & burnt aubergine caviar V	4.50/9.00
Blue cheese, onion jam & pickled red onions	4.00/8.00

Extras: Emmental cheese, Guernsey smoked cheddar, crispy bacon, cured ham, chorizo, duck confit 1.50

SOUPS & CASSEROLES

Seasonal soup GF <i>(Please ask our servers)</i>	4.00/7.00
Rustic fish soup, rouille & toast GF	6.00/9.00
Shellfish & bourbon bisque, crab accras GF	5.00/8.00
Local fish stew, bouillabaisse style GF	8.00/14.00
Baby octopus casserole, garlic & parsley GF	6.00/12.00

HUNGRY KIDS

Seasonal soup	3.00
BBQ chicken wings 'n' chips	6.00
Tomato penne pasta	6.00
Local grilled sausage 'n' chips GF	6.00
Fish 'n' chips	8.00
Steak 'n' chips GF	9.00
Moules 'n' chips GF	8.00
Guernsey ice cream & chocolate sauce	3.00
Chocolate mousse & salted caramel	3.00

VEGAN/VEGETARIAN

Choose your own. Our chefs are willing to accommodate any dietary requirements, choose 3 of your favourite ingredients (based on available seasonal produce) and let us create you a unique dish.

CRAB SHACK

Our seafood is the freshest and best available. We prepare everything in our open kitchen, split the tail, crack the claw... as simple as it gets!

Bucket of oysters Au naturel, (Herm Petites/Rocquaine Bay) with bits & bobs Oven grilled, grand Herm ('Justin' Horse Feet), grilled with spinach, seaweed & Champagne sabayon	<i>(price per unit) 1.50</i> <i>(price per unit) 2.20</i>
Whole Chancre crab, steamed & served hot or cold, plain grilled with lemon or with garlic, seaweed or chilli butter	<i>(Please ask our servers for availability & prices)</i>
Lobster from our coast (whole or half lobster), steamed & served hot or cold, plain grilled with lemon or with garlic, seaweed or chilli butter	<i>(Please ask our servers for availability & prices)</i>
Richard's scallops in the shell, plain grilled with lemon or with garlic, seaweed or chilli butter	<i>(price per unit) 2.50</i>
Local catch of the day, steamed or plain grilled with lemon or with garlic, seaweed or chilli butter (Seabass, Brill, Turbot, Skate...)	<i>(Please ask our servers for availability & prices)</i>

MOULES **GF**

	Tapas	Starter	Main
Marinière	3.00	5.50	11.00
A la crème	3.50	6.00	12.00
Blue cheese	3.50	6.00	12.00
Curry cream	3.50	6.50	13.00
Spicy bouillabaisse jus & chorizo	3.50	6.50	13.00

HOT SEAFOOD POT SPECIALITIES **GF**

Seafood stew topped with mussels, prawns, scallops and baby octopus, cooked in our real charcoal and clay oven to share or not (for 1 or 2 persons or more)

	Whole crab	Whole lobster	Half lobster	Crab & whole lobster	Crab & half lobster
Marinière, garlic, parsley & new potatoes	18.00	33.00	23.00	46.00	36.00
Noilly Pratt cream, basil & seasonal vegetables	19.00	35.00	25.00	48.00	38.00
Spicy bouillabaisse jus, charred fennel & chorizo	19.00	35.00	25.00	48.00	38.00
Green Thai curry style, lemongrass, tomatoes & coriander	19.00	35.00	25.00	48.00	38.00

STEAKS **GF**

All our meats are prepared in our real charcoal and clay oven, all our beef cuts are served with bearnaise, roasted tomatoes and grilled Guernsey flat cup mushroom

Sirloin steak	9.00 (6oz/170g)	18.00 (10oz/280g)
Fillet steak	9.00 (3oz/85g)	18.00 (6oz/170g) 21.00 (8oz/225g)
Surf & Turf	26.00 (6oz/170g fillet with ½ select lobster)	
Côte de Boeuf for 2 to share	40.00 (28oz/790g)	
Chateaubriand for 2 to share	42.00 (16oz/450g)	

SALT BLOCK **GF**

A weekly selection of dry aged, prime beef cuts, sourced from our artisan suppliers, are matured in-house in our Himalayan Salt Block ageing cabinet.
Please ask our servers for specials & prices

SIDE ORDERS

Cauliflower gratin & gremolata	3.00
Roasted ginger carrots	3.00
Spinach/creamy spinach	3.50/3.95
Chargrilled asparagus	4.00
Whole roasted maple sweetcorn	3.95
Onion rings & piccalilli	3.00
Rosemary new potatoes	3.00
Balsamic glazed beetroots	3.00
French fries/triple cooked chips	3.00/4.00
Seared slice of Foie Gras	6.00
Thyme Guernsey flat cup mushrooms	3.00
Pulled pork & homemade baked beans	6.00
Green/mixed garden leaf salad with a mustard vinaigrette	3.00/3.50

SAUCES & BUTTER

Béarnaise	2.00
Peppercorn	2.00
Blue cheese	2.00
BBQ sauce	2.00
Beurre blanc	2.00
Hollandaise	2.00
Tartar sauce	2.00
Seaweed butter	2.00
Garlic chilli butter	2.00
Garlic butter	2.00
Grilled bone marrow	5.00

SALAD

Goats cheese, salt baked beetroot, fresh raspberries & mixed leaf salad	6.50/13.00
Local tomatoes & heritage salad, fresh basil & aged balsamic vinegar V DF	5.00/10.00
Extras: mozzarella, cured ham, goats cheese, seared Montbéliard sausage	1.50
Warm confit of duck salad, green beans & baby spinach, roasted hazelnuts & soft duck egg	7.00/14.00
Dashi cured & smoked salmon salad, capers & cucumber, lettuce & sour cream vinaigrette	7.00/14.00
BBQ spatchcock baby chicken, charred maple sweetcorn, garden leaf salad & gremolata	7.50/15.00

STREET FOOD

Hamburger (180g beef burger, homemade bun topped with fried onion, fresh tomatoes & lettuce)	12.00
Extras: crispy bacon, egg, Emmental cheese, Guernsey smoked cheddar	1.50
Seared Foie Gras	4.00
Homemade brioche roll, apple & celeriac remoulade	
Crab	8.00
Lobster	10.00
BBQ chicken wings GF	8.00
Minute steak flatbread, iceberg lettuce, fried onions & tomatoes	11.00
Extras: crispy bacon, cheese, Roquefort, avocado	1.50
Fish 'n' chips, mushy peas, triple cooked chips & tartar sauce	13.00
Croque Monsieur	5.00
Croque Madame	6.00
Croque tomatoes & spinach V	4.50
Sesame pulled pork steamed bun sandwiches	9.00

RAMEN

Large bowl of soup filled with noodles & seasonal vegetables, chilli & spring onions, topped with meat or seafood

Chicken	6.00/12.00
Confit duck	6.50/13.00
Fried tofu, wakame & beansprouts V	5.50/11.00
BBQ belly pork	6.50/13.00
Thai & coconut seafood broth	8.00/16.00

Your noodle, your choice: wheat, egg, noodles or rice noodles (only the rice noodle is **GF**)

DESSERTS

Fine apple tart, vanilla ice cream	6.50
Tiramisu	5.00
Chocolate, caramel & popcorn GF	6.50
XL éclair, praline & coffee	6.00
Brownie, cherries & pistachios	6.50
Guernsey strawberries, meringue & cheesecake GF	6.00
Selection of 5 baby sweets	8.00
Selection of sorbets & ice cream	4.50
Selection of sundaes	6.50

GF Gluten free **DF** Dairy free **V** Vegan

ALLERGIES

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs and restrictions.

OctopusGSY.co.uk

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Open Monday to Sunday 9am until late | Hill Climb days 7.30am until late (10% discount for Guernsey kart and motor club members only on Hill Climb days) | 1 January until 31 March closed Tuesdays and Wednesdays
1 April until 30 September closed Tuesdays | 1 October until 31 November closed Tuesdays and Wednesdays | December open every day only closed on 25 December and 1 January

Service charge is not included. Please note seafood dishes may contain shell & game dishes may contain shot.