



# OCTOPUS

BAR AND RESTAURANT



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Serving hours 12pm-3pm & 5pm-late weekdays  
Serving all day on Saturdays and Sundays

Thanks for choosing to eat at Octopus – our aim is to be as flexible as possible in accommodating everyone's eating styles and tastes. We have created a menu that gives you a selection of food served all day, a set menu with 2/3 course options, a section for the kids, and the usual lunch and evening meal options. So take the traditional route or mix it up a bit – food is meant to be fun!

### SERVED ALL DAY

#### BAR SNACKS

Selection of popcorn	3.00
Rosemary spiced nuts <b>V DF</b>	3.00
Olives <b>V DF</b>	3.00
Salted deep fried Padrón & Piquillo peppers <b>V DF</b>	3.00
Chilli spiced aubergines <b>V DF</b>	3.00
Pickled octopus salad <b>DF</b>	3.00
Homemade Porky's sausage roll & fried onions	5.00

*(Please allow 15 minutes)*

#### TO SHARE

Sourdough bread basket & Guernsey butter <b>VE</b>	3.00
Charcuterie board	10.00
Cheese board	10.00

#### FRESHLY BAKED FLATBREADS



Garlic butter <b>VE</b>	3.50/7.00
Goats cheese, asparagus & broad bean salad, basil pesto & roasted pine nuts <b>VE</b>	5.00/10.00
Artichokes "Barigoule", chargrilled seasonal vegetables & burnt aubergine caviar <b>V</b>	5.00/10.00
Blue cheese, onion jam & pickled red onions <b>VE</b>	5.00/9.00

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

#### SOUPS & CASSEROLES



Seasonal soup <i>(Please ask our servers)</i>	5.00/9.00
Rustic fish soup, rouille & toast <b>DF</b>	6.50/11.00
Shellfish & bourbon bisque, crab accras <b>DF</b>	6.00/10.00
Local fish stew, bouillabaisse style <b>DF</b>	8.00/15.00
Baby octopus casserole, garlic & parsley	7.00/13.00

#### MOULES **GF**



	Tapas	Starter	Main
Marinière	3.25	6.00	11.00
A la crème	3.75	6.50	12.00
Blue cheese	3.75	6.50	12.00
Curry cream	3.75	7.00	13.00
Spicy bouillabaisse jus & chorizo	3.75	7.00	13.00

#### DESSERTS

Fine apple tart, vanilla ice cream	6.50
Tiramisu	5.00
Chocolate, caramel & popcorn <b>GF</b>	6.50
XL éclair, praline & coffee	7.00
Brownie, cherry compote & pistachios	6.50
Seasonal berries, meringue, vanilla yogurt & raspberry sorbet <b>GF</b>	7.00
Rice pudding & homemade granola	4.50
Chocolate mousse & salted caramel	5.00
Selection of 5 baby sweets	9.00
Selection of sorbets	1.90 per scoop
& Le Hechet Farm ice cream	
Selection of sundaes	8.00

*Please ask for our selection of sorbets, ice cream & sundaes*

### SET MENU 2 courses 16.00 | 3 courses 19.00

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

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

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

*Please note: any changes made to the set menu will result in à la carte prices being charged instead*

### CRAB SHACK

Our seafood is the freshest and best available – feel free to wander up to our live shellfish tank and choose your own crab or lobster! 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	1.70 (price per unit)
Oven grilled, grand Herm ('Justin' Horse Feet), grilled with spinach, seaweed & Champagne sabayon	2.30 (price per unit)

Whole Chancre crab, steamed & served hot or cold, plain grilled with lemon or with garlic, seaweed or chilli butter *Please ask for availability & prices*

Lobster from our coast (whole or half), steamed & served hot or cold, plain grilled with lemon or with garlic, seaweed or chilli butter *Please ask for availability & prices*

Richard's scallops in the shell, plain grilled with lemon or with garlic, seaweed or chilli butter *2.75 (price per unit)*

Local catch of the day steamed or plain grilled with lemon or with garlic, seaweed or chilli butter *Please ask for availability & prices*

### 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	Half lobster	Whole lobster	Crab & half lobster	Crab & whole lobster
Marinière, garlic, parsley & new potatoes	19.00	24.00	34.00	37.00	47.00
Noilly Pratt cream, basil & seasonal vegetables	20.00	26.00	36.00	39.00	49.00
Spicy bouillabaisse jus, charred fennel & chorizo	20.00	26.00	36.00	39.00	49.00
Green Thai curry style, lemongrass, tomatoes & coriander	20.00	26.00	36.00	39.00	49.00

### STEAKS **GF**

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

Sirloin steak	10.00 (6oz/170g)	19.00 (10oz/280g)
Fillet steak	9.00 (3oz/85g)	18.00 (6oz/170g)   22.00 (8oz/225g)
Surf & Turf	28.00 (6oz/170g)	
fillet steak with ½ select lobster		
Côte de Boeuf (2 to share)	42.00 (800g)	
Chateaubriand (2 to share), tied up with garlic, thyme & rosemary	45.00 (500g)	

Feel free to personalise your steak by changing your sauce or adding an extra topping: fried egg 1.50 bone marrow on sourdough toast 5.00 & seared Foie Gras 5.00

#### 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 for specials & prices*

#### SIDE ORDERS

Cauliflower gratin & gremolata	3.00
Roasted ginger carrots	3.00
Spinach/creamy spinach	3.50/4.00
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	5.00
Thyme flat cup mushrooms	3.00
Pulled pork & baked beans	4.00
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

#### 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.

#### SALADS



Goats cheese, salt baked beetroot, fresh raspberries & mixed leaf salad	7.00/14.00
Local tomatoes & heritage salad, fresh basil & aged balsamic vinegar <b>V DF</b>	5.50/11.00

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	8.00/15.00
Dashi cured & smoked salmon salad, capers & cucumber, lettuce & sour cream vinaigrette	8.00/15.00
BBQ spatchcock baby chicken, charred maple sweetcorn, garden leaf salad & gremolata	8.00/16.00

#### STREET FOOD

Hamburger (180g beef burger, homemade bun topped with fried onion, fresh tomatoes & lettuce)	12.00
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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 <b>GF</b>	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 <b>VE</b>	5.00
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	7.00/12.00
Confit duck	7.50/13.00
Fried tofu, wakame & beansprouts <b>V</b>	6.50/11.00
BBQ belly pork	7.50/13.00
Thai & coconut seafood broth	9.00/16.00

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

#### 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.

#### HUNGRY KIDS (For those under 12 years of age)

Seasonal soup	3.00
BBQ chicken wings 'n' chips	6.00
Tomato penne pasta <b>VE</b>	6.00
Local grilled sausage 'n' chips <b>GF</b>	6.00
Fish 'n' chips	8.00
Steak 'n' chips <b>GF</b>	9.00
Moules 'n' chips <b>GF</b>	8.00
Guernsey ice cream & chocolate sauce (2 scoops)	4.50
Chocolate mousse	4.50
Rice pudding & homemade granola	4.50

#### ALLERGIES & SPECIAL DIETARY REQUIREMENTS

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.

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

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