

OCTOPUS

BAR AND RESTAURANT

Open Monday to Sunday gam until late | Hill climb days 7am until late (10% discount Guernsey kart & motor club members only on Hill climb days)

LOCAL

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

BAR SNACKS

Selection of popcorn	2.50
Rosemary spiced nuts	2.50
Olives	2.50
Salted deep fried Padron peppers	2.50
Chilli spiced aubergines	2.50
Pickled octopus salad	2.50

TO SHARE

Charcuterie board	10.00
Cheeseboard	10.00

FRESHLY BAKED FLATBREADS



Served as starter or main course portions

Garlic butter	2.50/5.50
Goats cheese, asparagus & broad bean salad, basil pesto & roasted pine nuts	4.00/8.00
Artichokes "Barigoule", chargrilled seasonal vegetables & burnt aubergine caviar	3.50/7.00
Blue cheese, onion jam & pickled red onions	3.00/6.00
Extras: Emmental cheese, Guernsey smoked cheddar, crispy bacon, cured ham, chorizo, duck confit	1.50

SOUPS & CASSEROLES



Served as starter or main course portions

Seasonal soup (ask your waiter)	4.00/7.00
Rustic fish soup, rouille & toast	6.00/9.00
Shellfish & bourbon bisque, crab accras	5.00/8.00
Local fish stew, bouillabaisse style	8.00/14.00
Baby octopus casserole, garlic & parsley	6.00/12.00

OCTOPUS MENU

2 courses 16.00 | 3 courses 19.00

BBQ chicken wings/Seasonal soup/Baby octopus casserole, garlic & parsley/Local vegetables & artichokes flatbread (V)

6oz Sirloin steak, béarnaise & chips/Fish 'N' Chips/Tofu Ramen (V)/Plat du jour

Cheeseboard/Chocolate mouse & salted caramel/Baked oven rice pudding, homemade granola/Guernsey ice cream & chocolate sauce

HUNGRY KIDS

Seasonal soup	3.00
BBQ chicken wings	4.00
Luca tomato pappardelle	4.00
Local grilled sausage	8.00
Fish 'N' Chips	8.00
Steak 'N' Chips	8.00
Moules 'N' Chips	8.00
Guernsey ice cream, chocolate sauce	3.00
Chocolate mousse & salted caramel	3.00

CRAB SHACK

Our seafood is the freshest & 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 Noisettes/Rocquaine Bay) with bits & bobs	(price per unit) 1.50
Oven Grilled ('Justin' Horse Feet) Grilled with spinach, seaweed & Champagne sabayon	(price per unit) 2.20
Whole Chancre crab Steamed hot or cold Plain grilled with lemon or with garlic, seaweed or chilli butter	12.00
Lobster from our coast (Whole or half lobster) Steamed hot or cold Plain grilled with lemon or with garlic, seaweed or chilli butter	(Please ask our servers for availability & prices)
Grilled Giant Tiger prawn Plain grilled with lemon or with garlic, seaweed or chilli butter	(price per unit) 28.00
Scallop in the shell Plain grilled with lemon or with garlic, seaweed or chilli butter	(price per unit) 2.50
Local catch of the day Steamed or plain grilled with lemon or with garlic, seaweed or chilli butter (Seabass, Brill, Turbot, Skate...)	(Please ask our servers for availability & prices)

MOULES

	Tapas	Starter	Main
Mariniere	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

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

	Whole crab	Lobster half/whole	Whole crab & half/whole Lobster
Mariniere, garlic & parsley, new potatoes	15.00	20.00/30.00	33.00/43.00
Noilly Pratt cream, basil & seasonal vegetables	16.00	22.00/32.00	35.00/45.00
Spicy bouillabaisse jus, charred fennel & chorizo	16.00	22.00/32.00	35.00/45.00
Green Thai curry style, lemongrass, tomatoes & coriander	16.00	22.00/32.00	35.00/45.00
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	24.00 (6oz/170g)	filet with ½ select lobster	
Cote de Boeuf for 2 to share	40.00 (28oz/790g)		
Chateaubriand for 2 to share	42.00 (16oz/450g)		
Grilled bone marrow	8.00		

STEAKS

All our meats are prepared in our real charcoal & clay oven, all our beef cuts are served with béarnaise, roasted tomatoes & 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	24.00 (6oz/170g)	filet with ½ select lobster	
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SALT BLOCK

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 & picalilli	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

SALADS



Served as starter or main course portions

Goats cheese, salt baked beetroot, fresh raspberries & mixed leaf salad	6.50/13.00
Local tomatoes & heritage salad, fresh basil & aged balsamic vinegar	5.00/10.00
Extra: mozzarella, cured ham, goats cheese, seared Montbeliard sausage	1.50
Warm confit 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)	12.95
Extras: crispy bacon, egg, Emmental cheese, Guernsey smoked cheddar, seared Foie Gras	1.50
Lobster or crab roll, apple & celeriac remoulade	9.95/7.95
Homemade Porky's sausage roll, fried onions	6.95
BBQ chicken wings	8.00
Minute steak flatbread sandwich, iceberg lettuce, fried onions & tomatoes	10.95
Extra: crispy bacon, cheese, Roquefort, avocado	1.50
Fish 'N' Chips, mushy peas, triple cooked chips & tartar sauce	12.95

We are trying our best to use local sustainable fish, ask our waiters for more info

Croque Monsieur/Madame/tomatoes & spinach	5.00/6.00/4.50
Sesame pulled pork steamed bun sandwiches	8.95

RAMEN



Large bowl of soup filled with noodles & seasonal vegetables, chilli, spring onions & topped with meat or seafood served as starter or main course portions

Chicken	6.00/12.00
Confit duck	6.50/13.00
Fried tofu, wakame & beansprouts	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

DESSERTS

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

(Please ask our servers for availability & prices)

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.

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

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.