

For The Table

SOURDOUGH BREAD 1.8

Butter & Smoked Maldon

PARMA HAM 8

Crostini & Truffle Mascarpone

OLIVES 4.5



LUNCH

Tue to Sat 12.15pm—3pm

Sun 12.30pm—5.30pm

DINNER

Tue to Thur 5pm—9pm

Fri & Sat 5pm - 9.30pm

Starters

ROCK OYSTERS 3.8 each

Shallot Vinegar, Lemon

STUFFED TEMPURA COURGETTE FLOWER 12

Crushed Peas, Mint, Ricotta, Lemon Honey Dressing

ENGLISH ASPARAGUS 12

Crispy Poached Egg, Parma Ham

CRISPY LAMB SHOULDER 12.5

Sticky Soy, Green Chilli, Apple, Coriander

GRILLED WILD ARGENTINIAN PRAWNS 14.5

Chilli, Garlic, Parsley

LOBSTER CRUMPET 17.5

Beurre Noisette, Miso, Chives

SEARED YELLOWFIN TUNA 14

Blood Orange, Beetroot, Avocado, Yuzu Dressing

HAM HOCK TERRINE 11.8

Balsamic Beetroots, Puffed Crackling, Watercress, Goats Curd

IMPERIAL OSCIETRA CAVIAR 70

Exmoor Caviar, Blinis & Sour Cream

Sharing

CHATEAUBRIAND 82

House Chips, Bearnaise, Charred Broccoli,
Dressed Mustard Leaf

GRILLED SHELLFISH PLATTER 76

Scallops, Wild Prawns, Steamed Mussels, Squid,
Grilled Oysters, Aioli & House Chips

WHOLE TURBOT 80

"Lourdes Water" Confit Garlic Sauce, Charred
Lemon & Crispy Potatoes

Mains

BLACK TRUFFLE GNOCCHI 17

Cep Cream, Cavolo Nero, Parmesan Crisps & Tarragon Oil

PAN ROASTED COD 26

Lobster Dumpling, Baby Spinach,
Ginger & Lobster Butter

LAMB RUMP 28

Asparagus, Courgette Puree, Boulangere Potatoes,
Wild Garlic Salsa Verde

MONKFISH 28

Spiced Mussels, Charred Onions, Crispy Cavolo Nero,
Coconut Curry Veloute

Grill

GOSLING STEAK BURGER 18

Brioche Bun, Emmental, Smoked Short Rib,
House Chips

GRILLED CORN FED CHICKEN BREAST 18

Peri Peri Marinade, Seasonal Greens

BLACK ANGUS FILLET STEAK 220G 35.5

BLACK ANGUS SIRLOIN STEAK 300G 29.5

SAUCES 3.5

Peppercorn, Bearnaise, Chimichurri

Sides 5

HOUSE CHIPS

Rosemary & Thyme Salt

CRISPY NEW POTATOES

Confit Garlic, Mixed Herbs

POMME PUREE

Chive Butter, Crispy Shallots

VIETNAMESE CUCUMBER SALAD

Toasted Peanuts, Chilli, Lime, Mint, Coriander

BUTTERED SEASONAL GREENS

Toasted Sesame

CHARRED BROCCOLI

Chilli & Almond Butter

Desserts

BLOOD ORANGE CHEESECAKE 9

Honeycomb, Blood Orange Sorbet

DARK CHOCOLATE MOUSSE 9

Salted Caramel, Pistachio, Black Cherry

TONKA BEAN PANNA COTTA 9

Poached Rhubarb, Candied Lemon

DESSERT SELECTION 18

Selection of all the above

CHOCOLATE TRUFFLES 1.5 each

Cheese

MONTGOMERY'S CHEDDAR 9

Unpasteurised Cow's Milk, Somerset

TUNWORTH 9

Pasteurised Cow's Milk, Hampshire

ROSARY 9

Pasteurised Goat's Milk, Wiltshire

PERL LAS 9

Pasteurised Goat's Milk, Blue Cheese, Wales

THE GOSLING CHEESEBOARD 13/24

Selection of all the above

All cheeses are served with crackers, chutney & quince jelly

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.