

## 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

### CRISPY LAMB SHOULDER 12.5

Sticky Soy, Green Chilli, Apple, Coriander

### ENGLISH ASPARAGUS 12

Crispy Poached Egg, Parma Ham

### STUFFED TEMPURA COURGETTE FLOWER 12

Crushed Peas, Mint, Ricotta, Lemon Honey Dressing

### IMPERIAL OSCIETRA CAVIAR 70

Exmoor Caviar, Blinis & Sour Cream

### GRILLED WILD ARGENTINIAN PRAWNS 14.5

Chilli, Garlic, Parsley

### LOBSTER CRUMPET 17.5

Beurre Noisette, Miso, Chives

### HAM HOCK TERRINE 11.8

Balsamic Beetroots, Puffed Crackling, Watercress, Goats Curd

## Sharing

### CHATEAUBRIAND 82

House Chips, Bearnaise, Creamed Spinach,  
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

### RISOTTO 17

Wild Garlic, Asparagus & Crispy Parmesan

### PAN ROASTED COD 26

Lobster Dumpling, Baby Spinach,  
Ginger & Lobster Butter

### GOSLING STEAK BURGER 18

Brioche Bun, Emmental, Smoked Short Rib,  
House Chips

### BLACK ANGUS FILLET STEAK 220G 35.5

House Chips & Peppercorn Sauce

## Roasts

### SLOW ROASTED PORCHETTA 20

Roast Potatoes, Yorkshire Pudding,  
Broccoli, Carrot, Buttered Leeks & Gravy

### ROASTED CHICKEN BREAST 19.5

Roast Potatoes, Yorkshire Pudding,  
Broccoli, Carrot, Buttered Leeks & Gravy

### ROASTED BLACK ANGUS BEEF SIRLOIN 23

Roast Potatoes, Yorkshire Pudding,  
Broccoli Carrot, Buttered Leeks & Gravy

### ROASTED SQUASH 17

Roast Potatoes, Yorkshire Pudding,  
Broccoli, Carrot, Buttered Leeks  
& Vegetarian Gravy V

### EXTRA GRAVY 2

## Sides 5

### HOUSE CHIPS

Rosemary & Thyme Salt

### ROASTED POTATOES

### 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.