

For The Table

SOURDOUGH BREAD 1.8

Butter & Smoked Maldon

PARMA HAM 8

Crostini & Truffle Mascarpone

OLIVES 4.5



LUNCH
Mon to Sat 12.15pm-3pm
Sun 12.15pm-5.30pm

DINNER
Mon 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

SMOKED BURRATA 12

Yellow Gazpacho, Heritage Tomatoes, Charred Peaches

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

SPICED FISH CAKE 11.5

Mint Yogurt, Cucumber Salad

THAI BEEF SALAD 12

Tomato, Coriander, Mint & Pomegranate

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

RISOTTO 17

Courgette, Basil, Confit Tomato & Goat's Curd

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

MANGO AND LIME CHEESECAKE 9

Honeycomb, Mango Sorbet

DARK CHOCOLATE MOUSSE 9

Salted Caramel, Hazelnut, Black Cherry

MADAGASCAN VANILLA PANNACOTTA 9

Champagne Strawberries, Basil

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.