

## For The Table

### SOURDOUGH BREAD 1.8

Butter & Smoked Maldon

### PARMA HAM 8

Crostini & Truffle Mascarpone

### HUMMUS 7

Spiced Aubergine, Crispy Flat Bread

### 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

### CROTTIN GOAT'S CHEESE 12

Balsamic Beetroot, Fig Chutney

### MANCHEGO & PIQUILLO PEPPER CROQUETAS 13

Romesco Sauce, Saffron Aioli, Serrano 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 13

Fermented Mooli, Apple, Avocado, Ponzu Dressing

### HAM HOCK & MORCILLA TERRINE 12.5

Celeriac Remoulade, Puffed Crackling, Watercress, Sourdough

### 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

### IBERICO PORK CHOP 26

Pork Belly, Crispy Black Pudding, Sweetcorn Salsa

### HALIBUT 29

Crispy Pancetta, Rainbow Chard, Clam Chowder, Chervil Oil

## Grill

### GOSLING STEAK BURGER 18

Brioche Bun, Emmental, Caramelised Onions,  
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

### APRICOT & ALMOND TART 9

Honeycomb Ice Cream

### DARK CHOCOLATE MOUSSE 9

Salted Caramel, Hazelnut, Black Cherry

### MADAGASCAN VANILLA PANNACOTTA 9

Champagne Raspberry & Sable Crumbs

### 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

### OXFORD BLUE 9

Pasteurised Cow's Milk, Blue Cheese, Oxford

### 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.