

For The Table

SOURDOUGH BREAD 1.9

Butter & Smoked Maldon

PARMA HAM 9

Crostini & Truffle Mascarpone

HUMMUS 7

Spiced Aubergine, Crispy Flat Bread

OLIVES 5.5



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

MANCHEGO & PIQUILLO PEPPER CROQUETAS 13.5

Romesco Sauce, Saffron Aioli, Serrano Ham

GRILLED WILD ARGENTINIAN PRAWNS 15.5

Chilli, Garlic & Parsley Beurre Blanc

SEARED YELLOWFIN TUNA 15

Fermented Mooli, Apple, Avocado, Ponzu Dressing

Chilli, Garlic, Parsley

IMPERIAL OSCIETRA CAVIAR 70

Exmoor Caviar, Blinis & Sour Cream

CRISPY LAMB SHOULDER 14

Sticky Soy, Green Chilli, Apple, Coriander

LOBSTER CRUMPET 18

Beurre Noisette, Miso, Chives

HAM HOCK & MORCILLA TERRINE 13.5

Celeriac Remoulade, Puffed Crackling, Watercress, Sourdough

CROTTIN GOATS' CHEESE 13

Balsamic Beetroot, Fig Chutney

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 PETERHEAD COD 26

Lobster Dumpling, Baby Spinach,
Ginger & Lobster Butter

IBERICO PORK CHOP 26

Pork Belly, Crispy Black Pudding, Sweetcorn Salsa

SCOTTISH WILD 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 19

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 5.5

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

CARAMELISED APPLE & ALMOND TART 9

Honeycomb Ice Cream

DARK CHOCOLATE MOUSSE 9

Salted Caramel, Hazelnut, Black Cherry

MADAGASCAN VANILLA PANNACOTTA 9

Champagne Raspberry & Sable Crumb

DESSERT SELECTION 20

Selection of the above, Chocolate Brownie, Mini Ice Cream Cones

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.