



THE GOSLING

AWARD-WINNING DINING & EVENTS IN THE HEART OF SURREY





WELCOME TO
THE GOSLING



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Welcome to The Gosling, a modern, stylish restaurant in the heart of Surrey, where exceptional food, attentive service, and elegant surroundings come together seamlessly. In just 18 months, we're proud to have been named "Best Restaurant in Surrey" not once, but twice, a testament to our passion for quality and guest experience.

Whether you're planning a private client dinner, a team celebration, or an exclusive Christmas party, The Gosling offers a standout setting for events of all kinds. With two stylish private dining rooms, The Snug (within the main restaurant), a vibrant bar, and the option for full venue hire, we ensure every occasion feels effortless and extraordinary.



THE SNUG



THE GOSLING

EXCEPTIONAL DINING
& DISTINCTIVE EVENTS



ELEGANT PRIVATE ROOMS FOR EVERY OCCASION

THE LODGE



THE WOODLARK

- Boardroom style set-up for out of office meetings, creative days, AGMs etc.
- AV facilities: large screen for presentations or videos, speakers and sound systems, HDMI inputs, Wi-Fi for streaming or virtual attendees.
- Perfect for client entertaining, business lunches & dinners, team celebrations.

- The Lodge seats a maximum of 20 guests and a minimum of 14.
- The Woodlark seats a maximum of 16 guests and a minimum of 12.
- The Snug seats a maximum of 24 guests and a minimum of 22.
- Full site hire (Monday to Thursday) 80 seated, 150 standing, minimum spend applies.



THE GOSLING

TAILORED EVENTS,
IMPECCABLE TASTE

- Bespoke canapé menus.
- Cocktail receptions & mixologist-led experiences, (private cocktail masterclass).
- Optional entertainment partnerships, (e.g. live music, local florist to dress the space).



For The Table

SOURDOUGH BREAD 1.9

Butter & Smoked Maldon

PARMA HAM 9

Crostini & Truffle Mascarpone

HUMMUS 7

Spiced Aubergine, Flat Bread

OLIVES 5.5



Private Dining

Starters

TRUFFLE GNOCCHI 13

Brown Butter Sauce, Crispy Cavolo Nero, Aged Parmesan

GRILLED WILD ARGENTINIAN PRAWNS 15.5

Chilli, Garlic & Parsley Beurre Blanc

WILD SEA BASS CEVICHE 14.5

Mango Salsa, Guacamole, Aji Amarillo Dressing

CRISPY LAMB SHOULDER 14

Sticky Soy, Green Chilli, Apple, Coriander

LOBSTER CRUMPET 18

Beurre Noisette, Miso, Chives

Mains

WILD MUSHROOM TORTELLINI 19

Tenderstem Broccoli, Pecorino Cream, Tarragon Oil

PAN ROASTED PETERHEAD COD 26

Lobster Dumpling, Baby Spinach, Ginger & Lobster Butter

DUCK BREAST 26

Fried Potatoes Dauphinoise, Glazed Carrots, Madeira Jus

BBQ CORN-FED CHICKEN BREAST 19

Crispy Corn, Seasonal Greens

BLACK ANGUS FILLET STEAK 220G 35.5

House Chips & Peppercorn Sauce

Sides 5.5

CRISPY NEW POTATOES

Confit Garlic, Mixed Herbs

CHARRED BROCCOLI

Chilli & Almond Butter

Desserts

BASQUE CHEESECAKE 9

Chocolate Crumbs, Mango Sorbet

DARK CHOCOLATE MOUSSE 9

Salted Caramel, Hazelnut, Black Cherry

MADAGASCAN VANILLA PANNA COTTA 9

Blackberries, Honeycomb

Cheese

THE GOSLING CHEESEBOARD 13

A selection of cheeses- Montgomery Cheddar, Tunworth, Rosary and Oxford Blue- 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.

LUNCH

Mon to Sat 12.15pm—3pm

Sun 12.15pm—5.30pm

DINNER

Mon to Thur 5pm—9pm

Fri & Sat 5pm - 9.30pm



Private Dining Set Menu

Available Mon to Sat 12.15pm - 3pm / Mon to Thur 5pm - 9pm

Starters

BUTTERNUT SQUASH SOUP (v)

Pumpkin Seeds

CRAB & SALMON CAKE

Cucumber & Dill Salad, Toasted Seeds, Lemon & Alioli

THAI BEEF SALAD

Cucumber, Cherry Tomatoes, Mint & Pomegranate

Mains

WILD MUSHROOM RISOTTO (v)

Truffle Mascarpone, Tarragon Oil, Parmesan Crisps

BBQ CORN-FED CHICKEN BREAST

Crispy Corn, Seasonal Greens

SEA BASS FILLET

Baby Spinach, Ginger & Lobster Butter

Desserts

MADAGASCAN VANILLA PANNACOTTA

Blackberries, Honeycomb

DARK CHOCOLATE MOUSSE (v)

Black Cherry, Hazelnut & Salted Caramel

MONTGOMERY CHEDDAR

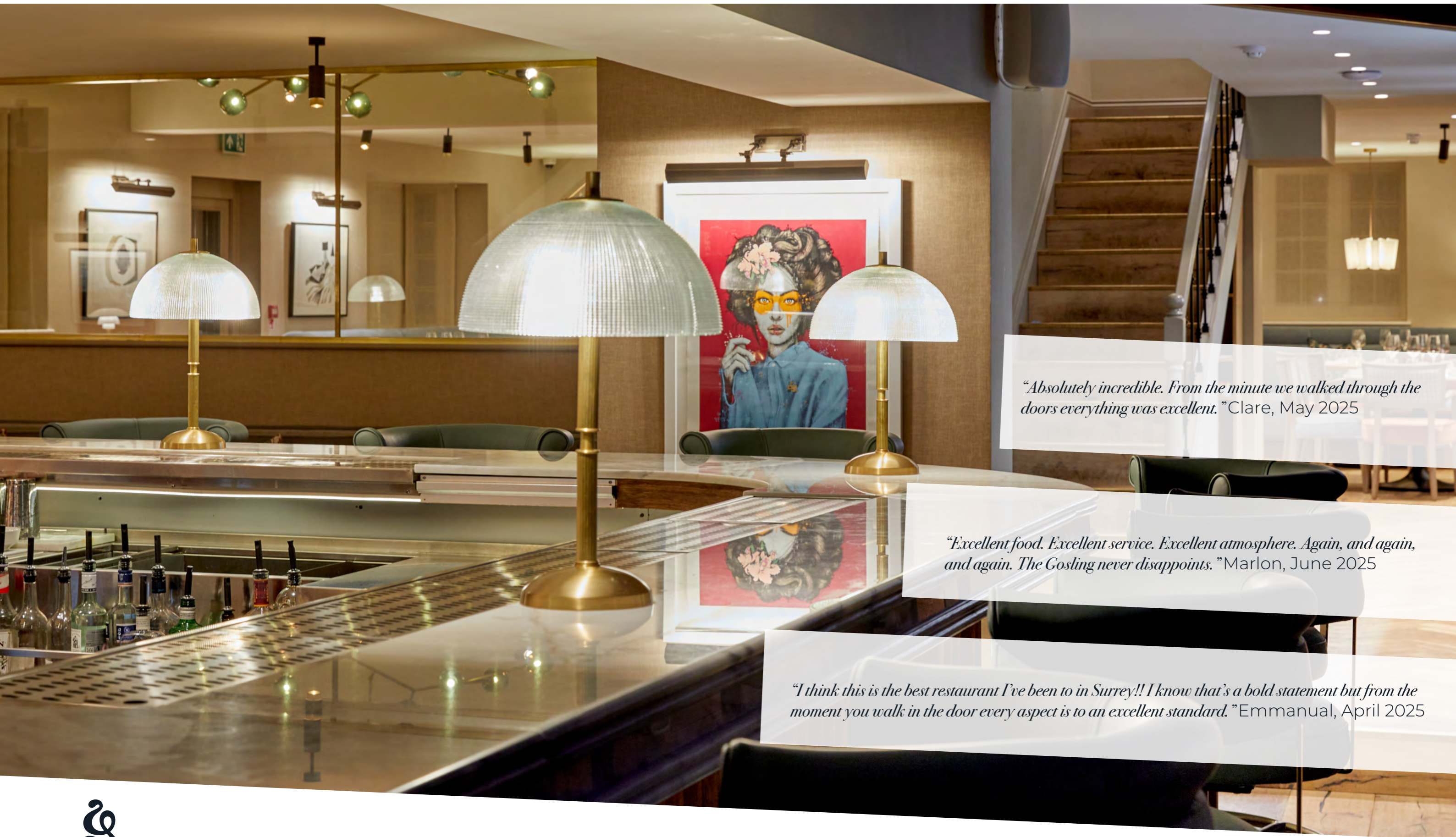
Chutney, Quince Jelly & Crackers

2 Courses £24.50 ——— 3 Courses £30

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"Absolutely incredible. From the minute we walked through the doors everything was excellent." Clare, May 2025

"Excellent food. Excellent service. Excellent atmosphere. Again, and again, and again. The Gosling never disappoints." Marlon, June 2025

"I think this is the best restaurant I've been to in Surrey!! I know that's a bold statement but from the moment you walk in the door every aspect is to an excellent standard." Emmanuel, April 2025



THE GOSLING

ENQUIRE TODAY

- Dedicated events team
- Info@thegosling.co.uk

• 01483 971915
• [@thegoslingsurrey](https://www.instagram.com/thegoslingsurrey)



THE GOSLING

THANK YOU

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