

For The Table

SOURDOUGH BREAD 1.9

Butter & Smoked Maldon

PARMA HAM 9

Crostini & Truffle Mascarpone

HUMMUS 7

Spiced Aubergine, Crispy Tortilla

OLIVES 5.5



LUNCH
Mon to Sat 12pm-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

DUCK LIVER PARFAIT 13.5

Port Poached Pear, Toasted Brioche

CRISPY LAMB SHOULDER 14

Sticky Soy, Green Chilli, Apple, Coriander

BUTTERNUT SQUASH SOUP 9.5

Pumpkin Seeds & Chives

GRILLED WILD ARGENTINIAN PRAWNS 15.5

Chilli, Garlic & Parsley Beurre Blanc

TEMPURA PIQUILLO PEPPERS 14.5

Goats' Cheese Mousse, Romesco Sauce

WILD SEA BASS CEVICHE 14.5

Mango Salsa, Guacamole, Aji Amarillo Dressing

CRAB & SALMON CAKE 13.5

Cucumber & Dill Salad, Seeds, Lemon Aioli

Sharing

CHATEAUBRIAND 82

House Chips, Peppercorn, Charred Broccoli,
Dressed Mustard Leaf

WHOLE TURBOT 80

"Lourdes Water" Confit Garlic Sauce, Charred
Lemon & Crispy Potatoes

Mains

WILD MUSHROOM RISOTTO 17

Truffle Mascarpone, Tarragon Oil, Parmesan Crisp

GOSLING STEAK BURGER 18

Brioche Bun, Emmental, Jalapeño Tomato Chutney,
House Chips

PAN-ROASTED PETERHEAD COD 26

Lobster Dumpling, Baby Spinach, Ginger & Lobster Butter

SEA BASS FILLET 24

Crispy Rice, Pak Choi, Shellfish & Coconut Curry

BLACK ANGUS FILLET STEAK 220G 35.5

House Chips & Peppercorn Sauce

Roasts

ROASTED LAMB RUMP 23

Roast Potatoes, Yorkshire Pudding,
Broccoli, Carrots, Buttered Hispi Cabbage & Gravy

ROASTED CHICKEN BREAST 19.5

Roast Potatoes, Yorkshire Pudding, Broccoli, Carrots, Buttered Hispi
Cabbage & Gravy

ROASTED BLACK ANGUS BEEF SIRLOIN 23

Roast Potatoes, Yorkshire Pudding, Broccoli, Carrots, Buttered Hispi
Cabbage & Gravy

STUFFED ROAST SQUASH 20

Roast Potatoes, Yorkshire Pudding, Broccoli, Carrots, Buttered Hispi
Cabbage & Vegetarian Gravy

Extra Gravy 2

Sides 5.5

HOUSE CHIPS

Rosemary & Thyme Salt

ROASTED POTATOES

POMME PUREE

Butter, Chives, Crispy Shallots

VIETNAMESE CUCUMBER SALAD

Toasted Peanuts, Chilli, Lime, Mint, Coriander

BUTTERED SEASONAL GREENS

Toasted Sesame

CHARRED BROCCOLI

Chilli & Almond Butter

Desserts

BASQUE CHEESECAKE 9

Chocolate Crumb, Mango Sorbet

DARK CHOCOLATE MOUSSE 9

Salted Caramel, Hazelnut, Black Cherry

MADAGASCAN VANILLA PANNACOTTA 9

Blackberry & Honeycomb

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.