

For The Table

SOURDOUGH BREAD 1.9

Butter & Smoked Maldon

PARMA HAM 9

Crostini & Truffle Mascarpone

BEETROOT HUMMUS 7

Feta, Walnuts, Flat Bread

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

WILD GARLIC GNOCCHI 14.5

Smoked Ricotta, Red Chicory, Parmesan Cream

GRILLED WILD ARGENTINIAN PRAWNS 15.5

Chilli, Garlic & Parsley Beurre Blanc

SCALLOP CEVICHE 15

Black Quinoa, Passion Fruit, Coconut & Lemongrass Dressing

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

DUCK LIVER PARFAIT 13.5

Port-Poached Pears, Toasted Brioche

WYE VALLEY ASPARAGUS 14

Wild Mushrooms, Watercress, Brown Butter Hollandaise

Sharing

GRILLED SHELLFISH PLATTER 76

Scallops, Wild Prawns, Steamed Mussels, Squid, Grilled Oysters, Confit Garlic & Lemon Sauce, House Chips

CHATEAUBRIAND 82

House Chips, Peppercorn Sauce, Charred Broccoli, Dressed Mustard Leaf

WHOLE TURBOT 80

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

BLACK ANGUS RIBEYE ON THE BONE, 21 DAY HOUSE DRY AGED £10 PER 100G

House Chips, Peppercorn Sauce

Mains

WILD MUSHROOM TORTELLINI 19

Tenderstem Broccoli, Porcini Cream, Tarragon Oil

PAN-ROASTED PETERHEAD COD 26

Lobster Dumpling, Baby Spinach, Ginger & Lobster Butter

LAMB RUMP 29

Asparagus, Roscoff Onions, Wild Garlic

MONKFISH 29

Crispy Argentinian Prawn, Rainbow Chard, Red Seaweed Veloute

JOHN DORY 39

Saffron & Confit Garlic Butter, Charred Lemon

Grill

GOSLING STEAK BURGER 18

Brioche Bun, Emmental, Jalapeño Tomato Chutney, House Chips

BBQ CORN-FED CHICKEN BREAST 19

Crispy Corn, Seasonal Greens

BLACK ANGUS FILLET STEAK 220G 35.5

BLACK ANGUS RIBEYE STEAK 270G 33

AUSTRALIAN WAGYU SIRLOIN 270G 50

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

BASQUE CHEESECAKE 9

Berry Compote, Honeycomb Ice Cream

DARK CHOCOLATE MOUSSE 9

Salted Caramel, Hazelnut, Black Cherry

MADAGASCAN VANILLA PANNA COTTA 9

Passion Fruit, Elderflower & Lemon Sable

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.