

For The Table

SOURDOUGH BREAD 1.9

Butter & Smoked Maldon

PARMA HAM 9

Crostini & Truffle Mascarpone

BEETROOT HUMMUS 7

Feta, Walnuts & Flatbread

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

ROAST BEEF CARPACCIO 14

Rocket, Aged Parmesan, Sun-Dried Tomato & Horseradish Dressing

BEETROOT SOUP 9.5

Crème Fraîche Wild Garlic Oil

GRILLED WILD ARGENTINIAN PRAWNS 15.5

Chilli, Garlic & Parsley Beurre Blanc

THAI CRAB CAKE 12.5

Kaffir Lime Mayonaise, Cucumber & Fennel Salad

SCALLOP CEVICHE 15

Black Quinoa, Passion Fruit, Coconut & Lemongrass Dressing

WILD GARLIC GNOCCHI 14.5

Smoked Ricotta, Red Chicory, Parmesan Cream

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 GARLIC RISOTTO 17

Asparagus, Whipped Burrata, Olive Oil

GOSLING STEAK BURGER 18

Brioche Bun, Emmental, Jalapeño Tomato Chutney,
House Chips

PAN-ROASTED COD 29

Lobster Dumpling, Baby Spinach, Ginger & Lobster Butter

MONKFISH 29

Crispy Argentinian Prawn, Spinach, Red Seaweed Veloute

BLACK ANGUS FILLET STEAK 220G 35.5

House Chips & Peppercorn Sauce

Roasts

ROASTED LAMB RUMP 24

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

ROASTED CHICKEN BREAST 21

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

ROASTED BLACK ANGUS BEEF RIBEYE 25

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

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

Berry Compote, Honeycomb Ice Cream

DARK CHOCOLATE MOUSSE 9

Salted Caramel, Hazelnut, Black Cherry

MADAGASCAN VANILLA PANNACOTTA 9

Passion Fruit, Elderflower & Lemon Sable

DESSERT SELECTION 20

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

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.