

For The Table

SOURDOUGH BREAD 1.9

Butter & Smoked Maldon

RED PEPPER HUMMUS 7.5

Spiced Aubergine & Flatbread

PARMA HAM 9

Crostini & Truffle Mascarpone

OLIVES 5.5



LUNCH
Mon to Fri 12pm-3pm

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

DUCK LIVER PARFAIT 13.5

Port-Poached Pear, Toasted Brioche

THAI BEEF SALAD 12

Cucumber & Dill Salad, Tartare Sauce

BUTTERNUT SQUASH SOUP 9.5

Toasted Seeds, Chili Oil

GRILLED WILD ARGENTINIAN PRAWNS 15.5

Chilli, Garlic & Parsley Beurre Blanc

SEAFOOD CRAB CAKE 12.5

Cucumber & Dill Salad, Tartare Sauce

TUNA TARTARE 14.5

Avocado, Apple Pouzu, Fermented Mooli

BUFFALO MOZZARELLA 14

Heritage Tomato, Pistachio & Basil Pesto, Crispy Focaccia

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 19

Truffle Mascarpone, Chive Oil

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 22

Charred Leeks, Pink Fir Potatoes, Pancetta, Mussel Valouté

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 SIRLOIN 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

CAULIFLOWER CHEESE

VIETNAMESE CUCUMBER SALAD

Toasted Peanuts, Chilli, Lime, Mint, Coriander

BUTTERED SEASONAL GREENS

Toasted Sesame

CHARRED BROCCOLI

Chilli & Almond Butter

Desserts

WHITE CHOCOLATE & LEMON GANACHE 9

Raspberry Sorbet, Pistachios

BASQUE CHEESECAKE 9

Berry Compote, Honeycomb Ice Cream

MADAGASCAN VANILLA PANNACOTTA 9

Strawberries, Basil, Honey Caviar

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.