For The Table

SOURDOUGH BREAD 1.9
Butter & Smoked Maldon

PARMA HAM 9
Crostini & Truffle Mascarpone

SUMAC HUMMUS 7.5
Kalamata Olive Tapenade, Flat Bread

OLIVES 5.5

LUNCH
Mon to Sat 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

BUTTERNUT SQUASH GNOCCHI 14
Truffle Cream, Sage Oil

GRILLED WILD ARGENTINIAN PRAWNS 15.5
Chilli, Garlic & Parsley Beurre Blanc

TUNA TARTARE 14.5
Avocado, Apple Ponzu, Fermented Mooli

CRISPY LAMB SHOULDER 14
Sticky Soy, Green Chilli, Apple, Coriander

LOBSTER CRUMPET 18
Beurre Noisette, Miso, Chives

BEEF CARPACCIO 14
Sundried Tomato, Horseradish, Rocket, Caperberries

WILD MUSHROOM PARFAIT 14
Pickled Shiitake, Crispy Shallots, Sourdough

IMPERIAL OSCIETRA CAVIAR 70
Exmoor Caviar, Blinis & Sour Cream

Sharing

WHOLE TURBOT 80
"Lourdes Water" Confit Garlic Sauce, Charred Lemon & Crispy Potatoes

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

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

Mains

SPINACH & RICOTTA RAVIOLI 19
Sage Cream, Aged Parmesan, Lemon Oil

PAN-ROASTED PETERHEAD COD 26
Lobster Dumpling, Baby Spinach, Ginger & Lobster Butter

PORK TENDERLOIN 26
Confit Belly, Crispy Black Pudding, Greengage, Tenderstem Broccoli

SCOTTISH WILD HALIBUT 29
Charred Leeks, Pink Fir Potatoes, Pancetta, Mussel Velouté

JOHN DORY 39
Saffron & Confit Garlic Butter, Charred Lemon

Grill

GOSLING STEAK BURGER 19
Brioche Bun, Emmental, Jalapeño Tomato Chutney, House Chips

KOREAN BBQ CORN-FED CHICKEN BREAST 23
Asian Slaw, Medjool Date & Cashew Dressing, Sweet Potato Fries

BLACK ANGUS FILLET STEAK 220G 35.5

BLACK ANGUS RIBEYE STEAK 270G 33

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

CAESAR SALAD
Anchovies, Aged Parmesan, Croutons

BUTTERED SEASONAL GREENS
Toasted Sesame

CHARRED BROCCOLI
Chilli & Almond Butter

Desserts

BASQUE CHEESECAKE 9
Berry Compote, Honeycomb Ice Cream

WHITE CHOCOLATE & LEMON GANACHE 9
Pistachios, Raspberry Sorbet

CRÈME CARAMEL 9
Blackberries, Honeycomb

DESSERT SELECTION 20
Selection of the above, Chocolate Brownie, Mini Ice Cream Cones

CHOCOLATE CARAMEL 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.