



THE
GREY GOOSE

GILMORTON

Menu

The Grey Goose

Small plates + sharers for 2

Our own smoked salmon, caper, vierge, compressed cucumber, pickled lemon 7.5 / 12.5

Fried halloumi, salsa verdi, sweet pepper compot 6.5 / 12

Fishcake, bearnaise sauce, chunky tartar 7.5 / 12.5

Duck spring rolls, hoi sin, cucumber, sesame 8 / 13

Mushroom veloute, parmesan, puff pastry, tarragon 6.5

Creamy mozzarella, heritage tomato, basil 8 / 13

Korean fried chicken, wings + drumsticks, soy, honey, sesame, green onion 8 / 13

British asparagus, bearnaise, crispy onion, lemon 8 / 13

Authentic roast garlic hummus, salsa, oregano, crostini 6 / 12

Selection of bread and dips 3.5

Mixed olives 3

Mains

Confit duck leg, black pudding, potato dauphinoise, fine green beans, braised red cabbage ketchup 17

Pork loin + belly, sage mash, fine green beans, apple cider sauce 18

Fish + chips, rustic peas, lemon, tartar 13

Chicken breast, smoked garlic aioli, potato terrine, creamed leeks 18

Seafood platter, jersey potatoes, asparagus (*see server for the days seafood*)

Pollock, jersey potatoes, lemon, parsley sauce, hens egg, english asparagus 16

Lamb rump, onion bhaji, spiced kofta, pepper piperade, mint, yoghurt, lentil dahl 20

Lambs liver, creamy mashed potatoes, crispy bacon, greens 14

Grills

Ribeye 10oz 30

Sirloin 8oz 23

Fillet 8oz 31

Rump 10oz 19

All our steaks are served with chunky chips, slow-roasted tomato, portobello mushroom + a dressed rocket and red onion salad

All our steaks are dry aged for 28 days in our state of the art dry ageing fridge

Sauces 2.5

Green Peppercorn

Creamy Stilton

Beef Jus

Garlic Butter



Pizza, Pasta, Risotto

Pizza

Diavola, spiced Tuscan sausage, chilli, roasted peppers 11

Margherita, Napoli sauce, mozzarella, basil 9

4 seasons, marinated artichokes, olives, prosciutto ham, mushroom 11

English asparagus, goats cheese, caramelised onion 11

Pasta

Arrabiata, roasted garlic, tomato 9

Seafood tagliatelle, 13 (*see server for the days seafood*)

Amatriciana, bacon, red onion, chilli, Napoli sauce 13

Risotto

Pollo, wild mushroom + truffle 13

Verdi, English asparagus, spinach, pesto + parmesan 10

Tiger prawn, chorizo, sweet chilli 13

Sides

Crispy onion rings 5.5

Skinny fries 4

Sweet potato fries 4

Chunky chips 5

Truffle + parmesan chunky chips 5.5

Mixed seasonal salad 5

Roquette, red onion + aged parmesan salad 5.5

Mixed seasonal vegetables 5

Creamy mashed potatoes 5

Garlic bread 5

Cheesy garlic bread 5.5



Desserts

Vanilla bean pannacotta, forced rhubarb, almond cluster's 7

White chocolate filled dark chocolate fondant, chocolate orange variations, chocolate orange mousse, crystallised white chocolate 8

Sticky toffee pudding, salted caramel sauce, sweet yoghurt gel, vanilla ice cream, fudge, crispy yoghurt 7

Citrus lemon posset, butter shortbread, grapefruit gel, English strawberries 7

Cheeseboard (*see server for today's cheese selection*) celery, grapes, cheese biscuits, chutney 9.5

Selection of local ice creams and sorbets (*see server for today's selections*) 2 per scoop
(VE available)

Hot Beverages

Teas

English breakfast 2.5

Earl Grey 2.5

Peppermint 2.5

Chamomile 2.5

Green 2.5

Mixed berry 2.5

Coffees

Americano 2.5

Cappuccino 3.25

Double espresso 2.95

Single espresso 2

Flat white 3.25

Latte 2.95

Hot chocolate 3.5

Liqueur Coffee

Tia Maria 7

Amaretto disaronno 7

Jameson 7

Courvoisier 7

Rum 7

Baileys 7

