

STARTERS

Chef's Soup of the Day <i>Served with bread</i>	4.75	Black Pudding & Apple Stack <i>With horseradish dressing</i>	5.50	Smoked Salmon & Beetroot <i>With a wasabi yoghurt and wholemeal bread & butter</i>	6.25
Galia & Honeydew Melon Balls <i>With mulled fruits</i>	4.95	Portabello Mushrooms on Toast <i>Topped with creamy garlic forest mushrooms</i>	5.75	Somerset Brie Wedges & Cranberry Dressing <i>On a poached pear & walnut salad</i>	6.25
Deep Fried Whitebait <i>With tartare sauce, brown bread & butter</i>	5.25	Chicken Liver Pate <i>With cranberry & apple chutney. Served with toasted focaccia bread</i>	5.95	Oriental Duck Pancakes <i>With hoi sin, spring onions & cucumbers</i>	6.75
Prawn Cocktail <i>With brown bread & butter</i>	5.50	Goats Cheese Stuffed Baby Tinkerbell Peppers <i>With spinach & red onion</i>	5.95	Thai Crab & Prawn Fish Cakes <i>Served with aioli & lime</i>	6.95

SHELLFISH STARTERS

Potted Shrimps <i>Served warm with lemon butter & wholemeal toast</i>	6.50	Tiger Prawns <i>In a Thai sauce with toasted focaccia</i>	6.95	Seared Scallops and Chorizo <i>With cauliflower puree</i>	7.95
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SALADS

Poached Pear & Roquefort Salad <i>With rocket, watercress & cherry tomatoes</i>	10.95	Warm Salad of Chicken, Chorizo, New Potatoes & Watercress <i>With a tarragon & mustard dressing</i>	7.95 / 11.95	Caesar Salad <i>(contains anchovies, parmesan & bam)</i>	4.95 / 8.95
Smoked Salmon and Prawn Salad <i>With beetroot and a wasabi dressing</i>	11.50	Warm Duck Salad with Sesame Seeds & Hoi Sin <i>Served with watercress & spring onion</i>	11.95	With Warm Char Grilled Chicken	7.95 / 11.95
				With Roast Salmon	12.50

FISH

Smoked Haddock & Salmon Fishcakes <i>With tomato & onion salsa</i>	9.95	Roast Salmon Fillet <i>On a bed of red pepper & butternut squash risotto</i>	12.95	Roast Cod "In a Bag" with Lemon Grass, Prawns, Mussels & Fennel <i>Served with lemon & coriander linguini</i>	17.50
Mussels & Chips <i>A kilo of steamed mussels served in a creamy garlic sauce</i>	11.50	Roast Hake Fillet <i>With smoked bacon mash & tender stem broccoli</i>	14.25	Grilled Dover Sole 16-18oz <i>Served with lemon, butter & new potatoes</i>	19.95
Classic Fish Pie <i>King prawns, cod & smoked haddock with red cabbage</i>	12.50	Whole Filleted Sea Bass <i>On leek & prawn stroganoff with savoury rice</i>	14.95	Lobster & Chips <i>Either thermidor style or simply with garlic butter</i>	22.95
Smoked Haddock Thermidor <i>With prawns, chantenay carrots & new potatoes</i>	12.75	Fish of the Day	15.95		

MEAT

Toad in the Hole <i>With mashed potato & onion gravy</i>	9.95	Chicken Curry <i>A medium tikka masala served with savoury rice and naan bread</i>	10.75	Braised Venison with Red Wine, Thyme & Chantenay Carrots <i>Served with mulled spiced red cabbage & dumplings</i>	13.50
Goshawk Steak Burger <i>With hand cut chips & sweet pepper coleslaw. Topped with a choice of streaky bacon, cheese or onions (chilli £1.00 supp)</i>	10.95	10oz Gammon Steak <i>With fried egg, pineapple, garden peas & hand cut chips</i>	11.50	Thai Chicken Skewered on Lemongrass with King Prawns <i>Served on a scented rice and thai sauce</i>	13.95
Steak & Kidney Pie <i>Made with Piffle Ale. Served with hand cut chips & red cabbage</i>	10.95	Braised Pork Belly with Crackling <i>Served with champ mash and cranberry & apple chutney</i>	12.50	Slow Roasted Lamb Shank <i>With creamed potatoes, minted gravy & root vegetables</i>	15.50
		Chicken Breast with Bacon, Creamed Cheese & Leeks <i>With crushed new potatoes & creamy mushroom sauce</i>	12.95		

STEAKS FROM THE CHARGRILL

Ribeye 10oz	17.50	Fillet 8oz	21.95	Mixed Grill <i>Sirloin steak, gammon, sausage, lamb cutlet, pork chop, black pudding & fried egg</i>	17.95	Creamed Peppercorn	1.85
Sirloin 8oz	17.50	Fillet 12oz	24.95	Surf & Turf <i>Any of our steaks can be served with king prawns & Garlic butter for a £3.95 supplement</i>		Béarnaise	1.85
Sirloin 12oz	20.95					Port and Blue Cheese	1.85
						Diane Sauce	1.85

Prime 21 Day Aged Beef. Served with Tomatoes, Mushrooms & Hand Cut Chips

SAUCES

VEGETARIAN

Portabello Mushroom & Leek Stroganoff <i>With savoury rice & garlic focaccia bread</i>	9.25	Roasted Red Peppers Stuffed with Butternut Squash Risotto <i>Topped with goats cheese & pea shoots</i>	6.50 / 9.50	Roasted Vegetable Lasagne <i>With garlic focaccia</i>	10.25	Vegetarian Dish of the Week	10.50
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SIDE ORDERS

Panache of Vegetables	2.50	Cauliflower Gratin	2.50	Hand Cut / Shoestring Chips	2.95	Fresh Wholemeal, White & Onion Bread with Butter	1.55
Chantenay Carrots	2.50	Broccoli Hollandaise	2.50	New Potatoes	2.95	Garlic Bread	2.75
Buttered Sprouts	2.50	Honey Roast Parsnips	2.50	Mixed Salad	2.80	Garlic Bread with Cheese	2.95
Mulled Red Cabbage	2.50	Deep Fried Onion Rings	2.60	Rocket & Parmesan Salad	2.80	Focaccia and Marinated Olives, Balsamic Vinegar & Olive Oil	3.00

DESSERTS & PUDDINGS

Trio of Ice Cream <i>A choice of 3 from: Vanilla, strawberry, mint choc chip, rum & raisin or chocolate</i>	4.50	Marmalade Bread & Butter Pudding <i>With hot custard</i>	5.50	Apple, Cinnamon & Blackberry Crumble <i>With cream, ice cream or custard</i>	5.50
Warm Chocolate Brownie <i>With vanilla ice cream</i>	4.95	Bakewell Crème Brulee with Almonds <i>With black cherries & shortbread biscuits</i>	5.50	Winter Berry Eton Mess <i>Winter berries with whipped cream & meringue</i>	5.75
Plum Pudding <i>With brandy sauce</i>	4.95	Mulled Berry & Amaretti Trifle	5.50	Sticky Toffee Pudding <i>With toffee sauce & vanilla ice cream</i>	5.75

CHEESE

A Selection of Hand Picked Cheeses <i>Barbers Cheddar, Roquefort & Cornish Brie</i>	6.50	House Port	1.65 per glass
<i>With apple & cranberry chutney, grapes, celery and a selection of biscuits</i>		LBV Port	1.95 per glass

COFFEE & TEAS

Espresso	1.85	Coffee <i>with milk</i>	2.20	Pot of Loose Leaf Tea - per person <i>Choose from English Breakfast, Earl Grey, Assam, Darjeeling, Green, Mint or Fruit</i>	1.80
Double Espresso	2.40	Latté	2.50	Hot Chocolate	2.40
Cappuccino	2.45	Liqueur Coffees	4.00		

*(Our coffees are made using Fair Trade Coffee Beans)
(Teas & Coffees are available de-caffeinated)*

SUNDAY ROAST

Traditional Roast Sirloin of British Beef <i>21 Day Aged</i>	10.95	Served between 12 Noon and 6pm	Chefs Roast of The Day <i>With roast potatoes, new potatoes, vegetables & gravy</i>	10.95
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All our fish are caught responsibly from sustainable sources. Our eggs are free range. All weights on this menu are pre-cooked weights. Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any allergy or dietary requirements. We do not operate a gluten or dairy free kitchen however we will endeavour to modify all dishes on request. We cannot guarantee that any of our dishes do not contain traces of nuts. All prices include VAT at the current rate.

We welcome all feedback & comments regarding your Goshawk experience. Please feel free to email us at feedback@the-goshawk.com

General Manager: **Wayne Barlow**

Executive Chef: **Paul Wright**

Website: www.thegoshawkpub.co.uk

A SELECTION OF WINES BY THE GLASS

WHITE		125ml
Chenin Blanc, Wide River	South Africa	2.65
Sauvignon Blanc, Ladera Verde	Chile	2.95
Viognier, Alto Pampas	Argentina	3.10
Riesling, Mosel Kabinett (medium)	Germany	3.00
Pinot Grigio, Garganenga	Italy	3.10
Chardonnay, Montevista	Chile	3.00
Chablis, La Colombe	France	4.10
RED		
Tempranillo, Pleno	Spain	2.65
Cabernet Sauvignon, Los Vilos	Chile	2.95
Merlot, Bellefontaine	France	2.95
Montepulciano, Ancora	Italy	3.10
Claret, 58 Guineas	France	3.10
Rioja, Zarabanda	Spain	3.10
Shiraz, Wide River	South Africa	3.10
ROSÉ		
Pinot Grigio Rose, Ancora	Italy	3.10
Zinfandel, Big Top	California	3.00
CHAMPAGNE		
Gremillet, Brut	France	5.50
Prosecco, Di Valdobbiadene	Italy	3.10

All of the above wines can be served as "doubles" if you wish to enjoy a large 250ml glass.

WHITE

10. Chenin Blanc, Wide River <i>Crisp with gentle floral character & well balanced acidity</i>	South Africa	£13.95
11. Colombard, Cotes de Gascogne <i>Ultra fresh, zippy white that is just off dry</i>	France	£14.95
12. Sauvignon Blanc, Ladera Verde <i>Crisp & fresh with limey fruit, a hint of herbs & a twist of melon. Typically dependable & friendly</i>	Chile	£15.95
14. Rioja White, Vina Albina <i>An elegant, fresh & fruity wine with a light, creamy texture & hints of vanilla from the oak on the finish</i>	Spain	£16.95
15. Viognier, Alto Pampas <i>Full of ripe, peachy Viognier fruit this is a warmly, mouth-filling wine with lovely balance</i>	Argentina	£16.95
16. Riesling, Mosel Kabinett <i>Delicate & floral, well made Kabinett with peach, apple & pear fruit flavours</i>	Germany	£16.95
17. Gavi, La Battistina <i>Aromatic, zesty, sberbety nose with apple and pears, lime and passionfruit</i>	Italy	£16.95
18. Chardonnay, Montevista <i>Dry, fresh bright Chardonnay. Untouched by oak, truly varietal and purely appealing with ripe tropical fruits and a smooth vanilla finish</i>	Chile	£17.95
19. Pinot Grigio, Garganenga <i>An excellent quality dry white wine, as typified in this fresh & crisp example</i>	Italy	£17.95
20. Sauvignon Blanc, Trois Mouline <i>A fresh and crisp Sauvignon with typically aromatic, asparagus aromas and lively fruit on the palate. Easy drinking & attractive</i>	France	£17.95
21. Chardonnay, Angel's Flight <i>Peachy tropical fruit and melon characters on the nose, with a hint of citrus freshness.</i>	California	£18.95
22. Gruner Veltliner, Sepp <i>Pale lemon yellow with green tinges. The palate combines citrus fruit characters such as lime and grapefruit with a hint of spice and a backbone of steely acidity. Dry and crisp</i>	Austria	£18.95
23. Verdicchio Classico, Coste del Molino <i>A stylish wine with concentrated fruit. Great with fish</i>	Italy	£18.95
24. Burgundy, Macon Charnay, Cuvee a l'Ancienne <i>A great pocket money Chablis equivalent. Long and lingering finish with gentle acidity make this wine perfect to match with food.</i>	France	£19.95
25. Muscadet, Sevre & Maine Sur Lie <i>Crisp, flinty notes with a hint of lime on the nose. Pear and apple on the palate. Smooth texture with freshness and complexity.</i>	France	£19.95
26. Albarino, Orballo <i>Generous on the palate with a weighty leesy texture, with the ripe fruit balanced by a refreshing smack of acidity.</i>	Spain	£19.95
27. Sauvignon Blanc, Moko Black, Marlborough <i>Zesty citrus with white stone fruits. Hints of gooseberry rolling into a full layered palate finishing with a lovely balance of texture, weight and clean refreshing finish.</i>	New Zealand	£21.95
28. Chablis, La Colombe <i>A classic chablis of complex apple & fresh flavours finishing crisp & bright</i>	France	£23.95
29. Riesling, Mitchell Watervale <i>This Riesling shouts petrol, honey and flowers with ripe, rich flavours and lively acidity</i>	Australia	£24.95
30. Sancerre, La Clochette <i>Unoaked, the palate is rich in fruit flavours and finishes with the right balance of texture and refreshing acidity. The flavours in this wine are dry, crisp and elegant with fresh gooseberry fruit dominating the senses</i>	France	£24.95
31. Chablis 1er Cru, Vau-Ligneau <i>This is all that Chablis Premier cru should be - typically flinty and grassy edge</i>	France	£30.95
32. Pouilly Fuisse, La Roche <i>Dry fragrant & crisp. One of the best examples currently available</i>	France	£30.95

ROSÉ

59. Pinot Grigio Rose, Ancora <i>Wonderful aromas of red berries & a mouthful of luscious fruits</i>	Italy	£17.95
60. Zinfandel Rose, Big Top <i>Strawberry ice cream on the nose supported by a bright, fruit packed strawberry jam palate</i>	California	£16.95
62. Sancerre, Andre Dezat et Fils <i>This dry rosé is deliciously light with strawberry fruit so is ideal as an apéritif or with a light meal.</i>	France	£21.95

DE-ALCOHOLISED WINES

All the taste with no alcohol - perfect for drivers

75. Torres Natureo <i>Pale yellow, very clean and sharp. Rich and fresh floral aromas of green apples, peaches and citrics</i>	Spain
76. White Zinfandel, Ariel <i>A lovely light rose colour, with strawberry, raspberry aromas</i>	USA

Available by the glass - 125ml £2.55, 250ml £5.10 or by the bottle £12.95

CHAMPAGNE

65. Gremillet, Brut <i>Gremillet is a small producer dedicated to producing excellent value for money champagne</i>	£29.00
66. Louis Roederer, Brut <i>Full bodied crisp and fresh with good mature flavour and a long lasting mousse</i>	£39.00
67. Veuve Cliquot Yellow Label, Brut <i>A superb champagne with a big rich biscuity taste</i>	£49.00
68. Bollinger NV, Brut <i>Rich and dry with great depth of flavour</i>	£59.00
69. Dom Perignon, V. <i>Stylish & elegant, it speaks for itself</i>	£115.00
70. Krug NV, Brut <i>Powerful Champagne with unsurpassable depth and complexity</i>	£135.00
71. Louis Roederer Crystal <i>High quality, traditional style with a wealth of refined flavours. Possibly the finest Champagne available</i>	£175.00

ROSÉ

72. Laurent Perrier Rose, Brut <i>A coral pink colour and faint strawberry flavour, which stem from the Pinot Noir skins</i>	£67.00
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SPARKLING WINES

73. Prosecco, Di Valdobbiadene <i>Light, fruity aromas of fresh green apples and pears plus a hint of yeastiness on the nose lead to a creamy, softly sparkling palate with some nutty richness on the finish</i>	Italy	£17.95
61. Sauvignon Blanc Sparkling, Kiki <i>Lime, lemon and stone fruit notes on the palate with a subtle biny of light spice</i>	New Zealand	£18.95

RED

35. Tempranillo, Pleno <i>A lush peppery wine with tremendous concentration of spicy, plummy fruit</i>	Spain	£13.95
36. Cabernet Sauvignon, Los Vilos <i>Full of blackcurrant fruit, soft and round in the mouth and with a rich feel on the finish</i>	Chile	£15.95
37. Merlot, Bellafontaine <i>Rich, vibrant and aromatic fruit showing soft plummy flavours but with full jammy fruit too then quite dry tannic bite giving it structure and length in the mouth</i>	France	£15.95
38. Montepulciano, Ancora <i>A richly flavoured red with warm dark cherry fruit, chocolate and spice</i>	Italy	£15.95
39. Pinotage, False Bay <i>A robust yet early drinking wine made from the Pinotage grape unique to South Africa.</i>	South Africa	£16.95
41. Shiraz, Wide River <i>Easy going, soft red with plenty of spicy, peppery fruit, this has good hedgerow berry flavours and power</i>	South Africa	£17.95
42. Rioja, Zarabanda <i>Vibrant ruby red colour, intense plum & raspberry characters with spicy flavours</i>	Spain	£17.95
43. Cabernet Franc, Domaine Mas Barrau <i>Juicy blackcurrant is complemented by an attractive pepperiness with these two grape varieties</i>	France	£17.95
44. Zinfandel, Big Top <i>Full bodied & deeply ripe with an elegant & peppery finish</i>	California	£17.95
45. Cabernet Sauvignon Castelao, Casal Branco <i>Full of lovely crunchy fruit with floral hints on the nose. A weighty palate with rich red & black fruit character</i>	Portugal	£17.95
46. Claret, 58 Guineas <i>On the palate, round medium-bodied, perfectly balanced flavours of youthful red fruit with claret backbone, easily enjoyable on its own or with food.</i>	France	£17.95
47. Malbec, Nieto Reserve <i>Intense red colour, aromas of stone fruits such as plum, cherry & apricot. Hints of vanilla with an elegant soft finish</i>	Argentina	£18.95
48. Negroamaro, Fuedi di San Marzano <i>Black cherry jam and mocha chocolate aromas are followed by stewed herby black fruit</i>	Italy	£18.95
49. Cabernet Sauvignon Reserva, Cousino Macal <i>Cherry fruit flavours with some floral edges, easy tannins & medium bodied finish</i>	Chile	£19.95
50. St Emillion, Chateau Montaignillon, <i>Subtle concentrated ripe fruit flavours - youthful yet elegant - ideal with a steak</i>	France	£20.95
51. Shiraz, House of Certain Views <i>Blackberry & blueberry fruit, aromatic notes of lavender & chocolate. A toasty vanilla oak finish</i>	Australia	£20.95
52. Merlot, Peacock Ridge <i>Silky smooth with strawberry, red cherry & redcurrant aromas. Darker plum & briary flavours on the palate</i>	South Africa	£21.95
53. Cote du Rhones Villages, Cairane <i>Intense morello cherry fruit and a touch of spice on the nose, ripe berry, liquorice and a hint of cinnamon spice on the palate, this wine is full flavoured, rich and smooth with supple tannins.</i>	France	£21.95
54. Rioja Reserve, Monte Real <i>Clean, powerful nose with aromas of sweet ripe red fruit & well-intergrated oak</i>	Spain	£24.95
55. Pinot Noir, Maiden Flight <i>Rich nose packed with ripe cherry & strawberry fruit, the palate is fine with more mocha & coffee hints underlying the ripe fruit</i>	Chile	£25.95
56. Châteauneuf du Pape, Les Galets Roules <i>A great youthful mouthful of Châteauneuf - Provencal garrigue aromas lead to a palate of sweet cherry flavours - Châteauneuf-du-Pape for the modern wine drinker</i>	France	£26.95
57. Gevrey Chambertin, Chanson Burgundy <i>Flavours of red fruits & liquorice, persistent & long. Ideal with rich food & light cheeses</i>	France	£38.95
58. Amarone Classico DOC, Begali <i>Intense ruby violet colour with a complex bouquet. Smooth with immediate warmth expending throughout the pallet, offering very pleasant & consistent sensations with a finish that is both long & consistent</i>	Italy	£36.95

DESSERT WINE

63. Muscat, Late Harvest Limari Valley Chile	Half Bottle	£13.95
	125ml glass	£4.00