

### STARTERS / LITE BITES

Chef's Soup of the Day <i>Served with bread</i>	4.50	Chicken Livers & Bury Black Pudding <i>With a brandy cream sauce</i>	5.50	Char Grilled Asparagus <i>Served on rocket with pancetta &amp; parmesan</i>	5.95
Grapefruit Cocktail <i>With a red cherry syrup</i>	4.50	Stuffed Portabello Mushroom <i>With sunblushed tomato &amp; pesto cream cheese</i>	5.50	Deep Fried Brie Wedges <i>With cranberry salsa</i>	5.95
Prawn Cocktail <i>With brown bread &amp; butter</i>	5.25	Chicken Liver Pate <i>With apple &amp; sultana chutney. Served with toasted onion bread</i>	5.75	Confit Duck Pancakes <i>With boi sin, spring onion &amp; cucumber garnish</i>	6.50
Plaice Fillet Fish Fingers <i>With tartare sauce &amp; musby peas</i>	5.50	Goats Cheese with Tomato & Onion Chutney <i>On a toasted onion croute</i>	5.95	Thai Crab & Prawn Fish Cakes <i>Served with aioli &amp; lime</i>	6.95

### SHELLFISH STARTERS

Potted Shrimps <i>Served warm with lemon butter &amp; a toasted ciabatta</i>	5.95	Back Fin Crab <i>With garlic mayonnaise, rocket &amp; toasted ciabatta</i>	6.50	Seared Scallops with Thermidor Gratin <i>Served in the shell</i>	7.95
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### SALADS

Poached Pear & Roquefort Cheese Salad <i>With rocket, watercress &amp; cherry tomatoes</i>	9.95	Warm Salad of Chicken, Chorizo, New Potatoes & Watercress <i>With a tarragon &amp; mustard dressing</i>	7.95 / 11.25	Caesar Salad <i>(contains anchovies &amp; ham)</i>	4.95 / 8.95
Crayfish & Warm New Potato Salad <i>With a sweet chilli vinaigrette</i>	10.95	Warm Duck Salad <i>With watercress &amp; spring onions</i>	10.95	With Char Grilled Chicken	7.95 / 11.25
				With Roast Salmon	11.95

### FISH

Haddock & Salmon Fishcakes <i>With tartare sauce, tomato &amp; onion salsa</i>	9.25	Roast Salmon Fillet <i>With savoury rice &amp; thai sauce</i>	12.50	Monkfish Wrapped in Parma Ham <i>With daubinoise potatoes &amp; pea puree</i>	16.95
Mussels & Chips <i>A kilo of steamed mussels served in a creamy garlic sauce</i>	10.95	Roast Fillet of Cod <i>With patatas bravas, crayfish &amp; prawns in a spiced tomato sauce</i>	13.95	Grilled Dover Sole 16-18oz <i>Served with lemon, butter &amp; new potatoes</i>	19.95
Classic Fish Pie <i>King prawns, cod, salmon &amp; smoked haddock with savoy cabbage</i>	11.75	Whole Filleted Sea Bass & Asparagus <i>On sun blushed tomato &amp; basil risotto with a cream sauce</i>	14.25	Lobster & Chips <i>Either thermidor style or simply with garlic butter</i>	21.95
Smoked Haddock Fillet <i>With kedgerree rice &amp; boiled egg</i>	11.95	Fish of the Day	15.25		

### MEAT

Toad in the Hole <i>With mashed potato &amp; onion gravy</i>	9.25	Chicken Curry <i>A medium tikka masala served with rice and naan bread</i>	9.95	Thai Chicken Skewered on Lemongrass with King Prawns <i>With savoury rice &amp; thai sauce</i>	13.50
Goshawk Steak Burger <i>With hand cut chips. Topped with a choice of bacon, cheese or onions (chilli £1.00 supp)</i>	10.25	10oz Gammon Steak <i>With fried egg, pineapple &amp; hand cut chips</i>	10.95	Braised Lamb Shank <i>With minted mashed potato &amp; honey roasted chantenay carrots</i>	13.95
Steak & Kidney Pie <i>Made with Weetwood Ale. Served with hand cut chips &amp; savoy cabbage</i>	10.25	Honey & Grain Mustard Glazed Pork Loin with Black Pudding & Apple <i>With champ mash &amp; gravy</i>	11.95	Roasted Duck Breast <i>With fondant potatoes, fine green beans &amp; redcurrant sauce</i>	14.95
		Chicken Breast Stuffed with Buffalo Mozzarella <i>Wrapped in parma ham, with sun blushed tomato &amp; basil risotto</i>	12.50		

### STEAKS FROM THE CHARGRILL

Sirloin 8oz	16.95	Fillet 8oz	19.95	Mixed Grill	16.95	SAUCES	
Sirloin 12oz	19.95	Fillet 12oz	22.95	Sirloin steak, gammon, sausage, lamb chop, pork chop, black pudding & fried egg		Creamed Peppercorn	1.75
Ribeye 10oz	16.50			Surf & Turf		Béarnaise	1.75
				Any of our steaks can be served with king prawns & Garlic butter for a £2.95 supplement		Port and Blue Cheese	1.75
						Diane Sauce	1.75

Prime Aged British Beef Served with Tomatoes, Mushrooms & Hand Cut Chips

### VEGETARIAN

Stuffed Roasted Red Peppers <i>With goats cheese, spinach &amp; red onion</i>	8.95	Sun Blushed Tomato & Basil Risotto <i>With rocket &amp; parmesan</i>	5.95 / 8.95	Pea & Leek Cannelloni <i>With garlic bread</i>	9.95	Vegetarian Dish of the Week	9.95
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### SIDE ORDERS

Panache of Vegetables	2.25	Cauliflower Gratin	2.25	Hand Cut / Shoestring Chips	2.85	Fresh Wholemeal & White Bread with Butter	1.50
Fine Green Beans	2.25	Broccoli Hollandaise	2.25	New Potatoes	2.75	Garlic Bread	2.35
Savoy Cabbage	2.25	Honey Roast Parsnips	2.25	Mixed Salad	2.75	Garlic Bread with Cheese	2.65
Chantenay Carrots	2.25	Deep Fried Onion Rings	2.25	Rocket & Parmesan Salad	2.75	Ciabatta with Marinated Olives, Balsamic Vinegar & Olive Oil	2.95

### DESSERTS & PUDDINGS

Trio of Ice Cream	4.50	Sherry Trifle	5.25	Banana Waffle <i>With toffee sauce &amp; vanilla ice cream</i>	5.25
Chocolate Fudge Cake <i>With vanilla ice cream</i>	4.95	Raspberry Crème Brulee <i>With shortbread biscuits</i>	5.25	Strawberry Eton Mess <i>Strawberries with whipped cream &amp; meringue</i>	5.50
Coldset Cheesecake <i>With lime &amp; kiwi syrup</i>	4.95	Orange Marmalade Syllabub <i>Topped with dark chocolate</i>	5.25	Sticky Toffee Pudding <i>With toffee sauce &amp; vanilla ice cream</i>	5.50
		Peach & Raspberry Crumble <i>With cream, ice cream or custard</i>	5.25		

### CHEESE

A Selection of Hand Picked Cheeses <i>Mature Barbers Cheddar, Roquefort &amp; Somerset Brie With homemade apple &amp; sultana chutney, grapes &amp; a selection of biscuits</i>	6.25	House Port	1.65 per glass
		Taylor's LBV Port	1.95 per glass

### COFFEE & TEAS

Espresso	1.80	Coffee with milk	1.80	Pot of Tea - per person	1.75
Double Espresso	2.30	Latté	2.30	Selection of Fruit Teas	1.75
Cappuccino	2.30	Liqueur Coffees	3.95	Hot Chocolate	2.30

(Our coffees are made using Tierra Rainforest Alliance Coffee Beans)  
(Teas & Coffees are available de-cafeinated)

### SUNDAY ROAST

Served between 12 Noon and 6pm

Traditional Sirloin of Beef	} with roast potatoes, new potatoes, vegetables, Yorkshire pudding & gravy	10.95
Chef's Roast of the Day		10.95

All our fish are responsibly caught from sustainable sources. 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 cannot guarantee that any of our dishes do not contain traces of nuts. All prices include VAT at the current rate. Thank you for your custom from all staff

We welcome all feedback & comments regarding your Goshawk experience. Please feel free to email us at [feedback@the-goshawk.com](mailto:feedback@the-goshawk.com)

General Manager: **Wayne Barlow**

Head Chef: **Alex Croft**

Website: [www.tbegoshawkpub.co.uk](http://www.tbegoshawkpub.co.uk)

**A SELECTION OF WINES BY THE GLASS**

WHITE		125ml
Chenin Blanc, Wide River	South Africa	2.40
Sauvignon Blanc, Sierra Grande	Chile	2.75
Viognier, Alto Pampas	Argentina	2.75
Riesling, Mosel Kabinett (medium)	Germany	2.85
Pinot Grigio, Garganenga	Italy	2.95
Chardonnay, Last Stand	Australia	2.95
Chablis, La Colombe	France	3.95
RED		
Tempranillo, Pleno Viura	Spain	2.40
Cabernet Sauvignon, Sierra Grande	Chile	2.75
Merlot, Ladera Verde	Chile	2.75
Pinot Noir, Alto Pampas	Argentina	2.75
Montepulciano, Ancora	Italy	2.85
Rioja, Zarabanda	Spain	2.95
Shiraz, Soldiers Block	Australia	2.95
ROSÉ		
Pinot Grigio Rose, Ancora	Italy	2.95
Zinfandel Rose, Angel's Flight	California	2.85
CHAMPAGNE		
Gremillet, Brut	France	5.50
Prosecco, Vetrano	Italy	2.95

*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 &amp; well balanced acidity</i>	South Africa	£12.95
11. Colombard, Cotes de Gascogne <i>Ultra fresh, zippy white that is just off dry</i>	France	£13.95
12. Sauvignon Blanc, Sierra Grande <i>Rich and well made with citrus notes on the palate, finishing with zesty acidity</i>	Chile	£14.95
14. Viognier, Alto Pampas <i>Full of ripe, peachy Viognier fruit this is a warmly, mouth-filling wine with lovely balance</i>	Argentina	£14.95
15. Rioja, Vina Albina <i>An elegant, fresh &amp; fruity wine with a light, creamy texture &amp; hints of vanilla from the oak on the finish</i>	Spain	£15.95
16. Riesling, Mosel Kabinett <i>Delicate &amp; floral, well made Kabinett with peach, apple &amp; pear fruit flavours</i>	Germany	£15.95
17. Gavi, La Battistina <i>Aromatic, zesty, sherbety nose with apple and pears, lime and passionfruit</i>	Italy	£15.95
18. Chardonnay, Last Stand McLaren Vale <i>Supple &amp; juicy with a touch of creaminess &amp; no oak</i>	Australia	£16.95
19. Chenin Blanc, False Bay <i>Fine, mineral Chenin characters with gentle ripe apple aromas, honeyed aromatics and delicious greengage and citrus lemon acidity on the long finish</i>	South Africa	£16.95
20. Pinot Grigio, Garganenga <i>An excellent quality dry white wine, as typified in this fresh &amp; crisp example</i>	Italy	£16.95
21. Sauvignon Blanc, False Bay <i>Intense aromas of citrus &amp; herby grassy characters. An exceptionally refreshing fruity dry white wine</i>	South Africa	£16.95
22. Gruner Veltliner, Domaine Wachau <i>A fresh &amp; mouthwatering Gruner with flavours of green apples, spice a touch of white pepper &amp; honey on the finish.</i>	Austria	£17.95
23. Verdicchio Classico, Coste del Molino <i>A stylish wine with concentrated fruit. Great with fish</i>	Italy	£17.95
24. Chardonnay, Angel's Flight <i>Hints of tropical fruits on the nose &amp; some weight in the mouth</i>	California	£18.95
25. Pinot Grigio, Bottega Vinai <i>Rich and round with distinct floral notes on the nose. On the palate it shows honeyed, nutty flavours balanced by crisp, lemony acidity.</i>	Italy	£18.95
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	£18.95
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	£20.95
28. Chablis, La Colombe <i>A classic chablis of complex apple &amp; fresh flavours finishing crisp &amp; bright</i>	France	£22.95
29. Riesling, Mitchell Watervale <i>This Riesling shouts petrol, honey and flowers with ripe, rich flavours and lively acidity</i>	Australia	£23.95
30. Sancerre, Andre Dezat et Fils <i>Typically French, full of fruit with complex smoke character</i>	France	£23.95
31. Chablis 1er Cru, Beauroy <i>A dry &amp; full wine with sun drenched, succulent fruit.</i>	France	£29.95
32. Pouilly Fuisse, La Roche <i>Dry fragrant &amp; crisp. One of the best examples currently available</i>	France	£29.95

**ROSÉ**

59. Pinot Grigio Rose, Ancora <i>Wonderful aromas of red berries &amp; a mouthful of luscious fruits</i>	Italy	£16.95
61. Pinot Grigio Sparkling Rose, Mirabella <i>A soft, sparkling pink rose with delicate aromas of red berries and lush summer fruits.</i>	Italy	£17.95
60. Zinfandel Rose, Angel's Flight <i>Bright aromas of strawberry &amp; watermelon. Well balanced with a crisp lingering finish</i>	California	£15.95
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	£19.95

**DESSERT WINE & PORT**

63. Muscat, St Jean de Minervois	Half Bottle	£12.95
	125ml glass	£3.95
House Port	Per Glass	£1.65
House LBV	Per Glass	£1.95

**CHAMPAGNE**

65. Gremillet, Brut <i>Gremillet is a small producer dedicated to producing excellent value for money champagne</i>	£25.00
66. Louis Roederer, Brut <i>Full bodied crisp and fresh with good mature flavour and a long lasting mousse</i>	£35.00
67. Veuve Cliquot Yellow Label, Brut <i>A superb champagne with a big rich biscuity taste</i>	£45.00
68. Bollinger NV, Brut <i>Rich and dry with great depth of flavour</i>	£55.00
69. Dom Perignon, V. <i>Stylish &amp; elegant, it speaks for itself</i>	£100.00
70. Krug NV, Brut <i>Powerful Champagne with unsurpassable depth and complexity</i>	£120.00
71. Louis Roederer Crystal <i>High quality, traditional style with a wealth of refined flavours. Possibly the finest Champagne available</i>	£160.00

**ROSÉ**

72. Laurent Perrier Rose, Brut <i>A coral pink colour and faint strawberry flavour, which stem from the Pinot Noir skins</i>	£60.00
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**SPARKLING WINES**

73. Prosecco, Vetrano <i>Lovely, grapey, fruity nose is followed by a soft, creamy texture on the palate</i>	Italy	£16.95
61. Pinot Grigio Sparkling Rose, Mirabella <i>A soft, sparkling pink rose with delicate aromas of red berries and lush summer fruits</i>	Italy	£17.95

**RED**

35. Tempranillo, Pleno Viura <i>A lush peppery wine with tremendous concentration of spicy, plummy fruit</i>	Spain	£12.95
36. Cabernet Sauvignon, Sierra Grande <i>A rich, luscious, well-rounded wine packed full of fruity aromas with deep hints of blackberry fruit</i>	Chile	£14.95
37. Merlot, Ladera Verde <i>A full bodied, plummy style with a ripeness typical of Chile. Easy &amp; very drinkable</i>	Chile	£14.95
38. Pinot Noir, Alto Pampas <i>Raspberry Pinot Noir fruit fills the nose and is mirrored on the palate.</i>	Argentina	£14.95
39. Pinotage, False Bay <i>A robust yet early drinking wine made from the Pinotage grape unique to South Africa.</i>	S Africa	£15.50
40. Montepulciano, Ancora <i>A richly flavoured red with warm dark cherry fruit, chocolate and spice</i>	Italy	£15.95
41. Shiraz, Soldiers Block <i>Medium bodied wine with well intergrated tannins &amp; a spicy, peppery fruit flavour</i>	Australia	£16.95
42. Rioja, Zarabanda <i>Vibrant ruby red colour, intense plum &amp; raspberry characters with spicy flavours</i>	Spain	£16.95
43. Cabernet Franc, Domaine Mas Barrau <i>Juicy blackcurrant is complemented by an attractive pepperiness with these two grape varieties</i>	France	£16.95
44. Zinfandel, Winston Hill <i>Full bodied &amp; deeply ripe with an elegant &amp; peppery finish</i>	California	£16.95
45. Cabernet Sauvignon Catelao, Casal Branco <i>Full of lovely crunchy fruit with floral hints on the nose. A weighty palate with rich red &amp; black fruit character</i>	Portugal	£16.95
46. Malbec, Nieto Reserve <i>Intense red colour, aromas of stone fruits such as plum, cherry &amp; apricot. Hints of vanilla with an elegant soft finish</i>	Argentina	£17.95
47. Negroamaro, Fuedi di San Marzano <i>Black cherry jam and mocha chocolate aromas are followed by stewed herby black fruit</i>	Italy	£17.95
48. Cabernet Sauvignon Reserva, Cousino Macal <i>Cherry fruit flavours with some floral edges, easy tannins &amp; medium bodied finish</i>	Chile	£18.95
49. St Emillion, Chateau Montaignuillon, <i>Subtle concentrated ripe fruit flavours - youthful yet elegant - ideal with a steak</i>	France	£19.95
50. Shiraz, House of Certain Views <i>Blackberry &amp; blueberry fruit, aromatic notes of lavender &amp; chocolate. A toasty vanilla oak finish</i>	Australia	£19.95
51. Merlot, Peacock Ridge <i>Silky smooth with strawberry, red cherry &amp; redcurrant aromas. Darker plum &amp; briary flavours on the palate</i>	S Africa	£20.95
52. Seguret, Cotes du Rhones Villages <i>Youthful fresh gammy fruit, well balanced &amp; good structure. A single domain wine, light fruity &amp; delicate</i>	France	£20.95
53. Rioja Reserve, Monte Real <i>Clean, powerful nose with aromas of sweet ripe red fruit &amp; well-intergrated oak</i>	Spain	£23.95
54. Pinot Noir, Ninth Island <i>Silky smooth with strawberry, red cherry &amp; redcurrant aromas. Darker plum &amp; briary flavours on the palate</i>	Tazmania	£23.95
55. Médoc, Château Patache d'Aux, <i>Masses of black &amp; ripe fruit with very good concentration</i>	France	£22.95
56. Chateaufneuf du Pape, Domaine Chante Cigale <i>Elegant full bodied wine which shows lots of warm red fruit &amp; damson aromas with cinnamon, spices &amp; jams</i>	France	£25.95
57. Gevrey Chambertin, Chanson Burgundy <i>Flavours of red fruits &amp; liquorice, persistent &amp; long. Ideal with rich food &amp; light cheeses</i>	France	£37.95
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 &amp; consistent sensations with a finish that is both long &amp; consistent</i>	Italy	£35.95