

Gosforth Hall

Starters, small plates and snacks

Homemade Bread and dips (GFA) £6

Oil and
balsamic (Vg)

Butterbean
and tahini
puree (Vg)

Romesco (vg)

Nduja

Starters

Tomato and feta salad with
salsa verde (GF) £6

Truffled garlic and blue cheese
mushrooms with toast £8

Crispy Fried anchovies with garlic
aioli (GF) £8

Sticky and spicy sausages,
cooked in honey and nduja £9

Garlic and rosemary camembert
with sourdough roll and red
onion jam £12

Chilli lemon and garlic prawns
with sourdough roll £9

Duck Rilette with plum chutney
and sourdough bread £7

Scallops and Chorizo
Pan fried in Garlic and Chilli with
red pepper and shallot slices £9

Vg Vegetarian

GF Gluten free

GFA Gluten free available

Please make us aware of
any food allergies or intolerances you may have.

Gosforth Hall

Menu

Pub classics

Pie of the day. Our famous homemade pie, served with mash, peas and gravy. Ask for todays selection of hearty pies. £16	Wholetail breaded scampi Sereved with fries, pea puree, tartare sauce and lemon wedge £15
Vegan mixed bean & soya chilli, with rice and mixed leaves £15	Ribeye Steak – cooked to your liking. Served with spinach leaves, roasted tomatoes,garlic baked mushroom and fries £25
	Sauces Bearnaise, choron, salsa verde, garlic butter, peppercorn, romesco or blue cheese £3

Shawarma Slow cooked Chicken, or Lamb, Garnished with tomato, onion and herb salad and Garlic and lemon yogurt. Served with wrap, rice or salad Vegetarian available with mushrooms. £17

Salads

Grilled Seabass on a panzanella salad topped with salsa verde (GFA) £17	Chicken caeser salad with croutons, anchovies and parmesan (GFA) £16
Harissa hasselback roasted courgette. Served with tomato & feta salad, spiced nuts and butterbean and tahini puree (GF) £16	Grilled peach and halloumi salad. With charred lemon and toasted almonds (GF) £16

Please make us aware of
any food allergies or intolerances you may have.

Gosforth Hall

Burger Bar

Served on a roasted onion sourdough roll and fries.

GFA - Gluten free Available

<p><u>8oz beef burger.</u> £17</p> <p>With American cheese, nduja mayo, crispy serrano ham choron sauce, spinach leaves and roasted tomatoes</p>	<p><u>Vegan beetroot and bean burger</u> £16</p> <p>With garlic baked mushroom, spinach leaves, roasted tomatoes, red onion jam, vegan mozzarella and mustard mayo</p>
<p><u>Garlic & herb roasted Chicken</u> £17 GFA</p> <p>Butterflied chicken breast with truffled garlic mushroom, crispy serrano ham, melted brie, spinach leaves and bearnaise sauce</p>	<p><u>Cumberland</u> £16</p> <p>Cumberland sausage ring with American cheese, crispy serrano ham, fried egg, red onion and nduja mayo</p>
<p><u>Halloumi burger</u> £15 GFA</p> <p>Harissa spiced halloumi, roasted tomatoes, creamy coleslaw, romesco sauce and spinach leaves</p>	<p><u>Lamb burger</u> £17</p> <p>Honey, balsamic and rosemary glazed Lamb burger with feta, spinach, tomato and onion salad</p>
<p><u>Pulled Pork</u> £16</p> <p>Harrissa spiced pulled pork, red onion jam, spinach leaves zingy jalapenos & chilli coleslaw and American cheese</p>	

Sides

<p>Creamy coleslaw</p>	<p>£2</p>	<p>Mixed leaves with French dressing</p>	<p>£3.50</p>
<p>Jalapeno & chilli coleslaw</p>	<p>£2.50</p>	<p>Garlic aioli</p>	<p>£2</p>
<p>Onion rings</p>	<p>£4</p>	<p>Harrissa ketchup</p>	<p>£2</p>
		<p>Battered pickles</p>	<p>£4</p>

Please make us aware of any food allergies or intolerances you may have.