

GOUGH'S
on Gough

LUNCH MENU

CREAM OF LEEK, POTATO & CELERIAC SOUP

Crispy leeks, potato dumpling & fresh herbs

OR

WARM FREE-RANGE PORK TERRINE

Black currant dressing, red onion jam, & pickled carrots

OR

ARCTIC CHAR SALAD

Sheep's curd with fresh herbs & lemon, pickled cucumber & beetroot dressing

SEAFOOD STEW

Selection of fresh seafood in a chive & cream sauce with fennel salad

OR

BRAISED BEEF CHEEK

24-Hour braised beef cheek, tomato & mushroom sauce

OR

TOMATO & FENNEL PASTA

Slow baked tomato ragout, fennel salad & fresh herbs

BANANA & WHITE CHOCOLATE ICE CREAM

Ginger bread crumble with a poppy seed biscuit

OR

BLOOD ORANGE TEXTURES

Orange jelly, blood orange sorbet, candied orange skin

OR

CHEESE SELECTION (SUPPLEMENT HK\$65)

British & French cheeses served with onion jam & sourdough bread

2 COURSES FOR \$248 | 3 COURSES FOR \$298

SELECTION OF 6 SEASONAL OYSTERS (SUPPLEMENT HK\$128)

Served with cider, vinegar & onion sauce

COFFEE & TEA \$28

BEVERAGE SELECTION

MOCKTAILS \$68

MARITIME FIZZ - *Cucumber juice, dill, mint, salt, tonic*

LAWRENCE OF ARABIA - *Carrot juice, orange juice, agave nectar, coriander seed, fennel, caraway*

DANDELION & BURDOCK FIZZ - *Cordial, blueberry, arugula greens, lime juice, apple juice, soda water*

SPECIALITY COCKTAILS \$88

VICTORY GIN - *The Botanist gin, homemade ginger honey syrup, Pere Ventura Reserve*

IRON LADY - *Sipsmith gin, raspberry puree, pink pepper, fresh lemon, anise*

PEAR NEGRONI - *Tanqueray TEN gin, Kamm & Sons ginseng liqueur, white wine, pear liqueur*

**KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT
PRICES EXCLUSIVE OF 10% SERVICE CHARGE**

SATURDAY LUNCH MENU

SEAFOOD PLATTER

*Seasonal oysters, mussels & Madagascan prawns,
served with garlic mayonnaise & Marie Rose sauce*

ROASTED TOMATO & GARLIC SOUP

Sun blush tomato & olive chutney, mozzarella, pesto

OR

MINTED LAMB SALAD

Spiced couscous, pine nuts & raisins, mint dressing

PANFRIED NORDIC SALMON

Long pepper potato puree, honey roast carrots, seaweed butter sauce

OR

VEGETABLES OF NATURE

Braised mushroom, long pepper potato puree, porcini cream, local vegetables

HONEY ICE CREAM

Local honey from Tai Tam, honeycomb & crunchy biscuit

OR

BLOOD ORANGE TEXTURES

Orange jelly, blood orange sorbet, candied orange skin

4 COURSES FOR \$448

SELECTION OF COFFEES & JING TEAS INCLUDED

BEVERAGE SELECTION

MOCKTAILS \$68

MARITIME FIZZ - Cucumber juice, dill, mint, salt, tonic

LAWRENCE OF ARABIA - Carrot juice, orange juice, agave nectar, coriander seed, fennel, caraway

DANDELION & BURDOCK FIZZ - Cordial, blueberry, arugula greens, lime juice, apple juice, soda water

SPECIALITY COCKTAIL \$88

VICTORY GIN - The Botanist gin, homemade ginger honey syrup, Pere Ventura Reserve

IRON LADY - Sipsmith gin, raspberry puree, pink pepper, fresh lemon, anise

PEAR NEGRONI - Tanqueray TEN gin, Kamm & Sons ginseng liqueur, white wine, pear liqueur

SUNDAY BRUNCH MENU

SELECTION OF SEAFOOD. FRESHLY PREPARED

French oysters, Madagascan prawns, Dutch clams & mussels

ADD 1LB BOSTON LOBSTER HK\$378

ASPARAGUS. DUCK EGG. CURED BEEF HEART
CURED ARCTIC CHAR. PICKED ROOT VEGETABLES. SKYR & HERBS

ROAST SIRLOIN OF DEVONSHIRE BEEF. YORKSHIRE PUDDING
ROAST POTATOES & VEGETABLES
OR
BAKED NORWEGIAN COD WITH A LANGOUSTINE CREAM. ROAST POTATOES & VEGETABLES
OR
GNOCCHI WITH FARMED & WILD MUSHROOMS. ORGANIC KALE

SEASONAL ICE CREAM
OR
CARAMEL CHOCOLATE MOUSSE WITH A CHERRY COMPOTE & ALMOND BISCUIT
OR
BRITISH CHEESE PLATTER OF STILTON. SAGE DERBY. WHISKY AGED CHEDDAR & GOATS
CHEESE. SERVED WITH SOUR DOUGH BREAD & ONION JAM
(SUPPLEMENT HK\$65)

COFFEE OR SELECTION OF JING TEAS INCLUDED

HK\$498 PER PERSON

BEVERAGE SELECTION

2 HOURS FREE FLOW HOUSE BEER. HOUSE WINES. BLOODY MARY & PIMM'S
HK\$248

ADD FREE FLOW CHAPEL DOWN ENGLISH SPARKLING WINE
HK\$288

ADD FREE FLOW BILLECART-SALMON BRUT RESERVE CHAMPAGNE
HK\$398

Please ask a member of the team for our full Wine list & Cocktail menu