

GOUGH'S

on Gough

SAMPLE SEAFOOD BAR

SEAFOOD PLATTER FOR TWO

SELECTION OF OYSTERS,
DUTCH MUSSELS,
NEW ZEALAND CLAMS,
KING CRAB, BOSTON LOBSTER,
MADAGASCAN PRAWNS

*Served with Marie Rose sauce &
garlic mayonnaise*
\$1,188

BOSTON LOBSTER

1lb \$378 | ½ lb \$218

MADAGASCAN PRAWNS

With Marie Rose sauce
\$178

ALASKAN KING CRAB

With Marie Rose sauce
\$378

SELECTION OF SEASONAL OYSTERS

OSTRA (FRANCE) \$48

MAJESTIC (IRELAND) \$68

GILLARDEAU (FRANCE) \$72

(multiples of 2)

*Served either Plain or Ponzu & sesame,
Cider, vinegar & onion or
Danny's vietnamese style*

SAMPLE A LA CARTE

MUSHROOMS & PINE

*Sautéed girolle mushroom, smoked portobello purée,
pine tree cream & pickled yams*

\$178

AUSTRALIAN BEEF TARTARE

*Grass fed beef, English piccalilli,
pastry biscuit & anchovy mayonnaise*

\$218

NORTH SEA LANGOUSTINE

*Cauliflower couscous, tarragon mayonnaise,
sweet melon & puffed black rice*

\$218

IRISH SCALLOPS

*Elderflower vinegar, horseradish & dill sauce,
pickled baby cucumbers*

\$218

HANDMADE GNOCCHI

*Smoked applewood cheddar cheese sauce,
pickled potatoes & Angel Farm herbs*

\$188

SMOKED PIGEON

*Roast carrot & ginger puree, pickled carrot,
coffee baked potatoes*

\$308

ROAST BRITISH PORK BELLY

*Beetroot & soy, fermented garlic, caramelized parsnip,
whisky & sage sauce*

\$358

WILD HEREFORD BEEF

*Seared tender loin & slow-braised beef shin, celeriac purée,
English ale sauce with pearl barley*

\$418

SEASONAL FISH

Roasted cauliflower, fish bone sauce & foraged herbs

\$348

SIDES

*Coffee baked potatoes | Roast carrots with orange & ewe milk ricotta, gremolata
Creamed spinach with parmesan | Tomato & basil salad*

\$72

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SAMPLE DESSERT

MEDITERRANEAN ORANGE

*Orange cream, blood orange jelly & sorbet, fresh segments,
bitter orange meringue, candied peel*

\$108

CHOCOLATE M & M

*Malted chocolate ganache, mint chocolate mousse,
chocolate biscuit, almond brownie, peppermint*

\$118

LYCHEE GARDEN

Vanilla bean mousse, ginger bread, passion fruit sorbet & lychee bubbles

\$98

SPICED CRÈME BRÛLÉE

Poached persimmon, apricot & rosemary sorbet with a vanilla biscuit

\$98

HONEY ICE CREAM FACTORY

*Local honey from Fanling, honey ice cream, honeycomb crunch,
white chocolate honeycomb & salted biscuit*

\$98

BRITISH & INTERNATIONAL CHEESE SELECTION

*Chef's choice of seasonal soft, hard, goat, strong & blue cheeses,
served with fig & walnut bread with grandma's recipe onion jam*

\$158 per person | \$288 for two