

A TASTE OF THE BRITISH SEAS

WARM GOUGÈRES & SMOKED HADDOCK MOUSSE

RAW IRISH MAJESTIC OYSTER

Domaine Mersiol, Riesling, Alsace AOC, France, 2017

SCALLOP TARTARE

GRILLED LANGOUSTINES

Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2017

COCKLES, RAZOR CLAMS, CLAMS, WHELKS & SEA HERBS

Chateau Puyguraud, Semillon-Sauvignon Blanc, Bordeaux, France, 2015

ROASTED SEA BASS, CAULIFLOWER PUREE, CEPS & BROWN BUTTER

Comtesse de Malet Roquefort, Merlot-Cabernet Franc, Bordeaux, France, 2015

MRS KIRKHAM'S LANCASHIRE CHEESE

Chapel Down Brut Reserve NV, Kent, England

LEMON POSSET

Prunotto Moscato d'Asti DOCG, Piedmont, Italy, 2017

SWEETS

HK\$888 per person | HK\$1,388 per person with wine pairings

TASTING MENU TO BE ENJOYED BY THE WHOLE TABLE.

SAMPLE LUNCH MENUS

Served from Monday to Friday

A LA CARTE

STARTERS

CRAB MAYONNAISE & DILL ON BEEF DRIPPING TOAST \$218

Add 15g or 30g of Oscietra caviar \$598 | \$1,188

FISH CAKES, TARTARE SAUCE & FENNEL SALAD \$158

POSH MUSHROOMS ON TOAST (V) \$158

STEAK TARTARE & SEAWEED WAFER POTAOES \$208

VADOUVAN MARINATED RAW SCALLOPS, CALAMANSI, YOGHURT,

BLACK GARLIC, TOASTED MACADAMIA NUTS & CORIANDER \$218

TERRINE OF FOIE GRAS, MUSHROOM PUREE, PICKLED BLACK TRUMPETS & TOASTED BRIOCHE \$238

SMOKED CHESTNUT SOUP, SOFT POACHED EGG,
ROASTED WILD MUSHROOMS, LARDO & CROUTONS (V) \$188

Add Piedmont white truffle \$288

SALAD OF BABY & JERUSALEM ARTICHOKEs, BLACK TRUFFLE VINAIGRETTE,

SOY MAYONNAISE, JABUGO HAM & TOASTED HAZELNUT \$218

Add Perigord black truffle \$288

MAINS

ROASTED SEA BASS, CAULIFLOWER, KALE, SEA HERBS & CHIVE SAUCE \$388

GRILLED DINGLEY DELL PORK CUTLET, MASHED POTATOES,
FINE BEANS, HAZELNUTS, CHICORY & MUSTARD SAUCE \$338

VOL AU VENT OF BRAISED BEEF & FOIE GRAS, CREAMED SPINACH,
ROASTED CEPS, BABY ARTICHOKEs & MADEIRA SAUCE \$388

JERUSALEM ARTICHOKEs RISOTTO WITH ROASTED WILD MUSHROOMS, ROCKET & PARMESAN (V) \$218

Add Piedmont white truffle \$288

ROASTED PHEASANT, MASHED POTATO, MAPLE GLAZED BRUSSELS SPROUTS,
CRISPY BACON, PHEASANT JUS & BREAD SAUCE \$298

OLIVE OIL CRUSHED POTATOES, ROASTED BABY ARTICHOKEs,
STEAMED KALE, CARROTS & HERBS (V) \$238

SIDES

MASHED POTATOES \$82

ADD A SUPPLEMENT OF GIROLLES ROASTED IN GARLIC & ALMOND BUTTER \$82

Or Piedmont white truffle \$288

ROASTED FINE BEANS & HAZELNUTS \$82

CREAMED SPINACH WITH AGED PARMESAN & NUTMEG \$82

MIXED LEAVES SALAD & HERBS \$72

(V) DISHES SUITABLE FOR VEGETARIANS OR CAN BE MADE UPON REQUEST
PRICES EXCLUSIVE OF 10% SERVICE CHARGE

SEAFOOD BAR

SEAFOOD PLATTER FOR TWO

SEASONAL OYSTERS,
DUTCH MUSSELS & 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

SEASONAL OYSTER

(Serving multiples of 2)

OSTRA (FRANCE) \$68 each

*Served either Plain or with Ponzu & sesame,
Cider, vinegar & onion
or Vietnamese style*

MAINS TO SHARE

Please allow 30 minutes for preparation

GRASS FED SCOTTISH RIB OF BEEF

Served with chips, green salad & Bearnaise sauce

FOR TWO \$1,288

BEEF WELLINGTON

Roasted carrots, mashed potatoes & beef sauce

FOR TWO \$988

WHOLE ROASTED DOVER SOLE

Served with olive oil crushed new potatoes & Grenobloise sauce

FOR TWO \$1,188

KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE.

DESSERTS , A la Carte

BAKEWELL TART & RASPBERRY SORBET

\$98

STICKY TOFFEE PUDDING, EARL GREY POACHED DATES
& CLOTTED CREAM ICE CREAM

\$98

CHESTNUTS MONT BLANC

\$98

CHOCOLATE FONDANT & ALMOND ICE CREAM

\$98

LEMON TART & CREME FRAICHE SORBET

\$98

RICE PUDDING, QUINCE & CANDIED LEMON

\$98

MANGO & PASSION FRUIT PAVLOVA

\$98

MRS KIRKHAM'S LANCASHIRE CHEESE, *Served with figs, grapes, celery & oat crackers*

\$178 per person | \$298 for two

LUNCH MENU

SELECTION OF 6 SEASONAL OYSTERS,

Served with cider, vinegar & onion sauce HK\$138

SALMON GRAVLAX, POTATO SALAD. DILL & MUSTARD SAUCE

OR

MUSSEL SALAD, JERUSALEM ARTICHOKES. APPLE. POMEGRANATE & WATERCRESS

MACARONI & CHESSE, 5 ENGLISH CHEESE SAUCE & TOASTED BREADCRUMBS

OR

SLOW COOKED BEEF FEATHER BLADE. MUSTARD MASH & ROASTED CARROTS

CHEF'S HOMEMADE ICE CREAM. CHOCOLATE & ORANGE

OR

MRS KIRKHAM'S LANCASHIRE CHEESE (Supplement HK\$78)

Served with grapes, figs, celery & oat crackers

1 COURSE FOR \$198 | 2 COURSES FOR \$268 | 3 COURSES FOR \$298

SELECTION OF COFFEE & TEA \$38



HANDCRAFTED HOSPITALITY

GOUGH'S
on Gough

FESTIVE ROAST MENU

Served every All day on Sundays from 12 to 7.30pm, Christmas Day & Boxing Day at Lunch time

**SMOKED SALMON. AVOCADO. CUCUMBER. CAPERS. SHALLOTS.
CREME FRAICHE. LEMON & DILL**

ROAST LOIN OF DINGLEY DELL PORK

*Black pudding, duck fat potatoes, braised carrots, wilted black cabbage,
Yorkshire pudding, cauliflower cheese, pork gravy & apple sauce*

OR

ROAST BREAST OF NORFOLK TURKEY

*Sage & onion stuffing, Yorkshire pudding, duck fat potatoes,
maple glazed Brussels sprouts, cranberry sauce, bread sauce, turkey gravy*

OR

ROAST RIB OF HEREFORD BEEF

*Duck fat potatoes, Yorkshire pudding, roasted parsnips, creamed spinach,
cauliflower cheese, beef gravy & horseradish sauce*

OR

GRILLED CELERIAC STEAK

*Olive oil crushed potatoes, braised carrots, wilted black cabbage, Yorkshire pudding,
cauliflower cheese & celeriac "gravy"*

PEAR TRIFLE

Pear compote, Poire William cream, poached pears & pear jelly

OR

APPLE CRUMBLE

Bramley apples, almond & hazelnut crumble, custard

OR

MINCE PIES

OR

MRS KIRKHAM'S LANCASHIRE CHEESE. *served with grapes, figs, celery & oat crackers*

COFFEE OR SELECTION OF JING TEAS INCLUDED

HK\$498 PER PERSON

BEVERAGE SELECTION

2 HOURS FREE FLOW

HOUSE BEER. HOUSE WINES. BLOODY CEASAR. PIMM'S & GOUGH'S BUCK FIZZ
HK\$268

WITH FREE FLOW CHAPEL DOWN RESERVE. ENGLISH SPARKLING WINE
HK\$298

WITH FREE FLOW LOUIS ROEDERER BRUT PREMIER NV. CHAMPAGNE
HK\$398

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

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