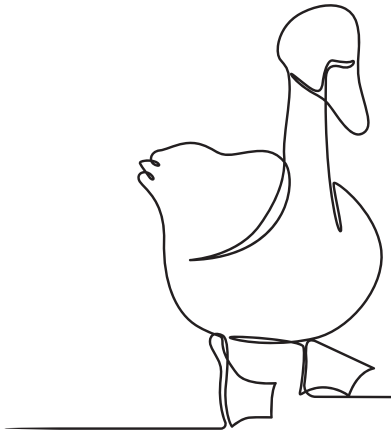
The GOOSE



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TO START

TOASTED GLUTEN FREE BREAD *(vg)* — 5.50
Olive oil, balsamic

GARLIC CIABATTA | with cheese *(v)* — 5.95 | 6.95

HAM & EGGS — 11.95
Pressed ham hock terrine, crispy soft St Ewe's egg,
mustard seed dressing, sourdough crisp

ATLANTIC PRAWN COCKTAIL — 12.25
Marie Rose sauce, baby gem, buttered brown bread

HALLOUMI & BEETROOT SALAD *(vg)* — 11.95
Roast beetroot, smoked almonds, toasted pumpkin seeds,
tenderstem broccoli, baby gem, pomegranate, goji berries,
orange & pomegranate dressing

CRISPY CHILLI CHICKEN SALAD — 9.95
Crispy fried chicken strips, crunchy Thai salad,
ginger & lime dressing

MOULES À LA CRÈME — 9.95
Rope grown mussels, white wine, bread,
garlic cream sauce, Jersey butter

GOLDEN FRIED COCONUT KING PRAWNS — 10.25
Chilli, lime & pineapple salsa, Asian salad

COQUILLES SAINT-JACQUES — 11.50
Seared scallops, mushrooms & bacon,
cooked in white wine & cheddar sauce

SHARING PLATTERS FOR TWO

MEAT PLATTER — 29.50
Pork belly, bourbon glazed ribs, crispy chilli chicken,
beansprout salad, black pudding fritters,
mini cheeseburger, crusty bread,
Jersey butter

FISH PLATTER — 28.50
Golden fried fishcake, smoked salmon, piri piri prawns,
battered fish goujons , tartare sauce, crusty bread,
Jersey butter

SANDWICHES & WRAPS

Served Monday To Saturday - Lunch Times Only
All Served With Salad & Crisps
Add Skinny Fries 1.95

FISH FINGER WRAP 11.25
Crispy cod goujons, baby gem, cucumber
in a soft flour tortilla, tartare sauce

CHILLI CHICKEN WRAP 11.25
Crispy chicken, crunchy Thai salad,
ginger & lime dressing in a soft flour tortilla

'SLOPPY JOE' PHILLY CHEESE STEAK CIABATTA 14.95
Grilled strips of steak, melted cheese,
caramelised onions, gravy

FROM THE SEA

CRAB & PRAWN LINGUINE 24.95
Garlic chilli oil, cherry tomatoes, baby spinach,
Parmesan, lemon

FISH & CHIPS 18.50
Battered light & crispy, Jersey chips,
mushy peas, tartare sauce

FISHERMAN'S PIE 18.50
Salmon, hake, Greenland prawns, boiled egg, peas,
creamy horseradish sauce, cheddar mash

MOULES À LA CRÈME 18.95
Rope grown mussels, white wine, garlic & cream sauce,
Jersey hand cut chips, bread, Jersey butter

BENGALI PRAWN COCONUT CURRY 19.95
Aromatic king prawns in coconut milk, pilau rice,
fermented chilli oil, crispy onions, naan

PAN ROASTED SEA BASS FILLET 19.95
Crushed new potatoes, tenderstem broccoli,
samphire, brown shrimp butter, charred lemon

COQUILLES SAINT JACQUES 19.95
Seared scallops, mushrooms & bacon in a white wine & cheddar sauce,
garlic bread, seasonal salad

FISH & SEAFOOD MIXED GRILL 23.95
Grilled salmon fillet, scallops, garlic king prawns,
creamed spinach, fondant potatoes

VEGETARIAN & VEGAN

MISO RAMEN *vg* 16.50
Asian greens, spring onions, tofu, rice noodles,
marinated beansprouts, miso broth,
wakame seaweed, chilli oil

TWICE BAKED GOATS' CHEESE SOUFFLÉ *(v)* 17.25
Baked with cream & cheese sauce,
green salad, Jersey hand cut chips

FROM THE LAND

CHICKEN RAMEN BOWL 18.25
Chicken breast, fresh ramen noodles, Asian greens,
soy egg, spring onions, marinated beansprouts,
house ramen broth, chilli oil

TEXAN BOURBON GLAZED BABY BACK RIBS 18.50
Jersey hand cut chips, Asian salad

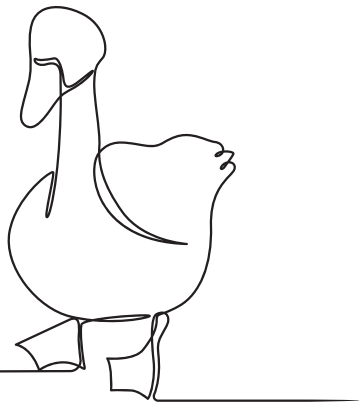
CHICKEN SCHNITZEL 18.50
Breaded chicken escalope, French beans,
caper & garlic butter, rocket, Parmesan,
Jersey hand cut chips

SEARED CALVES' LIVER 19.95
Crispy bacon, seasonal vegetables,
buttery mash, onion gravy

STEAK & MUSHROOM PIE 18.75
Tender beef & woodland mushrooms in flaky puff pastry,
buttery mash, root vegetables

BANGLADESHI CHICKEN CURRY 18.95
Spice marinated chicken, pilau rice, raita,
mango chutney, poppadoms, naan

ROAST DUCK CONFIT & ARTICHOKE RISOTTO 21.95
Crisp Jerusalem artichoke, citrus jus, thyme,
black cabbage, cheese & chestnut crumb



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THE GOOSE GRILL

BUTTERMILK CHICKEN BURGER 17.25
Baby gem, red onion, tomato, pickles, club sauce,
Jersey hand cut chips, Vienna Bakery brioche,
coleslaw

TRINITY MANOR FARM BEEF BURGER 18.50
Baby gem, red onion, tomato, pickles, club sauce,
Jersey hand cut chips, Vienna Bakery brioche,
coleslaw

REUBEN SANDWICH 18.50
12 hour slow cooked brisket, sourdough, sauerkraut,
pickles, Dijon mustard, Swiss cheese,
Jersey hand cut chips, Marie Rose

GRASS FED RIB EYE STEAK 29.50
Jersey chips, roasted mushroom,
grilled tomato, peppercorn sauce

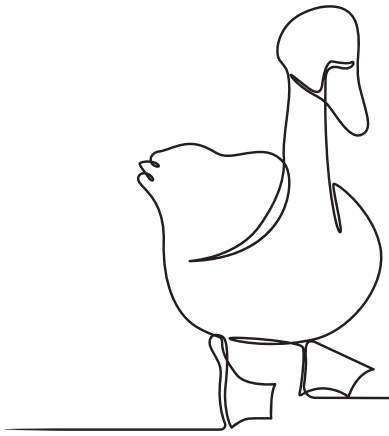
SALADS

AUTUMN SUPER FOOD SALAD *(vg)* 12.50
Roasted beetroot, smoked almond, tenderstem broccoli,
baby gem, pomegranate, goji berries,
toasted pumpkin seeds orange,
pomegranate dressing

CLASSIC CAESAR 12.25
Baby gem, crispy pancetta, anchovy fillets,
poached egg, croutons, Parmesan,
Caesar dressing

CRISPY CHILLI CHICKEN SALAD 14.50
Crispy fried chicken strips, crunchy Thai salad,
ginger & lime dressing

Add:
Grilled Halloumi 5.50 | Grilled Chicken 5.95
Chilli & Garlic Grilled King Prawns 6.50



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SIDES

BREAD & BUTTER (v) 4.50
ONION RINGS (vg) 4.95
SKINNY FRIES (v) 4.95
NEW POTATOES (v) 5.50
CREAMY MASH (v) 5.50
ROCKET & PARMESAN SALAD 5.50
JERSEY HAND CUT CHIPS (vg) 5.50
JERSEY CAULIFLOWER CHEESE (v) 5.75

LITTLE GOSLINGS MENU

ALL 8.95

CHICKEN TENDERS
Mixed vegetables, beans, skinny fries

FISH FINGERS
Mixed vegetables, beans, skinny fries

TOMATO PASTA (v)
Mixed vegetables, beans

LITTLE GOSLINGS DESSERT

JERSEY DAIRY ICE CREAM (v)
1 Scoop 1.95 | 2 Scoops 3.90
Vanilla | Strawberry | Chocolate

LITTLE GOSLINGS SUNDAY ROAST

9.95
(Under 12'S)
Available Sundays Only
Please ask your server for todays roasts
All roasts served with...
Yorkshire pudding, carrot & swede mash,
roast potatoes, mixed vegetables,
gravy

SUNDAY ROASTS

2 course 28.50 | 3 course 33.50

TO START

SOUP OF THE DAY (v)
Crusty bread, Jersey butter

ROAST PUMPKIN & BURRATA (v)
Crown Prince pumpkin, walnut praline,
orange dressing

RAVIOLI OF BEEF RAGU
Tomato ragu, wild garlic, Parmesan, basil leaf

SUNDAY ROASTS

ROAST AGED IRISH STRIPLOIN

ROAST BRITISH PORK BELLY

SLOW ROASTED BRITISH LAMB SHOULDER
Yorkshire pudding, carrot & swede mash,
roast potatoes, mixed vegetables, gravy

ROAST CAULIFLOWER STEAK (vg)
Vegan mash potatoes, mixed vegetables,
kale, shallot & red wine sauce

SUNDAY EXTRAS FOR THE TABLE
Maple & Hazelnuts, roast pumpkin 5.95
Cauliflower Cheese 5.95

PUDDING

CRUMBLE OF THE DAY (v)
Jersey Dairy ice cream,
custard

PROFITEROLES (v)
Chocolate sauce, whipped cream

STICKY TOFFEE PUDDING (v)
Jersey Dairy vanilla ice cream,
toffee sauce

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DESSERTS

All our desserts are homemade

JERSEY DAIRY ICE CREAM (v) 4.95

Vanilla | Strawberry | Chocolate | Hazelnut | Toffee

SORBET (vg) (2 Scoops) 5.25

Pina Colada | Raspberry

GOOEY CHOCOLATE & PEANUT BROWNIE (v) 9.50

Jersey Dairy vanilla ice cream

WHITE CHOCOLATE PANNA COTTA (v) 9.50

Berry sorbet, blackberry compote and toasted hazelnuts

STICKY TOFFEE PUDDING (v) 9.50

Jersey Dairy toffee ice cream, caramel sauce

APPLE CRUMBLE (v)

Custard cream, Jersey Dairy vanilla ice cream

9.50

COFFEE

ESPRESSO	3.50
GROUND COFFEE	3.75
DECAF COFFEE	3.75
AMERICANO	3.75
CAPPUCCINO	3.75
DOUBLE ESPRESSO	3.85
LATTE	3.95
Add Syrup	0.75
HOT CHOCOLATE	4.25
Add Marshmallows	0.75

TEA

POT OF ENGLISH TEA	3.75
DECAF TEA	3.75
HERBAL TEAS	3.75

Green | Peppermint | Earl Grey | Camomile | Wild Berry

ALCOHOLIC COFFEE

9.20

IRISH - Whiskey
SEVILLE - Cointreau
FRENCH - Brandy
CALYPSO - Tia Maria
JAMAICAN - Rum
AMARETTO
BAILEYS

LIQUEURS 25ml (ask for selection) 4.75

CHAMPAGNE & SPARKLING

	200ml	750ml
PROSECCO, IL CAGGIO Glera, Prosecco, Italy	10.75	29.95
BARON FUENTE Champagne blend, Champagne, France		49.95
BARON FUENTE ROSÉ Champagne blend, Champagne, France		59.95
POL ROGER Champagne blend, Champagne, France		71.45
PROSECCO ROSÉ, IL CAGGIO Glera/Pinot Nero, Prosecco, Italy	10.75	29.95

NON ALCOHOLIC

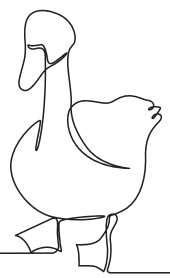
	200ml	750ml
NOZECO BRUT SPARKLING	7.45	20.45
LA BAUME SENSATION CHARDONNAY Chardonnay, France		16.75
LA BAUME SENSATION ROSÉ Grenache Cinsault, France		16.75
HANS GREYL SAUVIGNON BLANC Sauvignon Blanc, New Zealand		25.50

ROSÉ WINES

	175ml	250ml	750ml
PINOT GRIGIO ROSÉ DELLE VENEZIE, IL CAGGIO Pinot Grigio, Veneto, Italy	6.25	8.25	23.95
PROVENCE ROSÉ, CHATEAU DE LA DEIDIERE, FAMILLE FABRE Grenache/Cinsault/Syrah, Provence, France	8.45	11.55	33.50
FROM THE CELLAR **SANCERRE ROSÉ, DOMAINE NEVEU** Pinot Noir, Sancerre, France			45.50

WHITE WINES

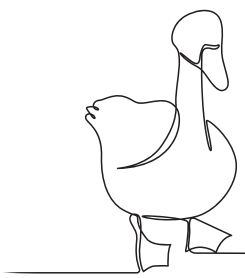
LIGHTER & CRISP	175ml	250ml	750ml
PINOT GRIGIO DELLE VENEZIE, IL CAGGIO Pinot Grigio, Veneto, Italy	6.45	8.55	24.50
CHENIN BLANC, CAPE SANDS Chenin Blanc, Western Cape, South Africa	6.25	8.25	23.95
MUSCADET DE SEVRE ET MAINE, SUR LIE, CHÂTEAU DE LA CHESNAIE Melon de Bourgogne, Muscadet, France	6.95	9.95	26.50
FULLER & AROMATIC			
CHARDONNAY, DOMAINE DE LA GRANDE COURTADE, FAMILLE FABRE Chardonnay, Languedoc, France	7.25	10.65	28.50
GAVI DEL COMMUNE DI GAVI, NUOVE QUADRO, LA BATTISTINA Cortese, Piemonte, Italy	8.95	12.65	36.50
RAPAURA SPRINGS, MARLBOROUGH, SAUVIGNON BLANC Sauvignon Blanc, Marlborough, New Zealand	8.45	11.95	34.95
ALBARIÑO, LA HUIDA, CONDES DE ALBAREI Albariño, Rias Baixas, Spain			36.95
MAÇON LUGNY, LA CÔTE BLANCHE, CAVE DE LUGNY Chardonnay, Maconnais, France			35.50
FROM THE CELLAR			
CHARDONNAY, MEERLUST ESTATE Chardonnay, Stellenbosch, South Africa			65.00
SANCERRE, DOMAINE ROGER NEVEU Sauvignon Blanc, Sancerre, France			46.50
CHENIN BLANC, WILD FERMENT, DELHEIM Stellenbosch, South Africa			43.95



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RED WINES

	175ml	250ml	750ml
LIGHT & ELEGANT			
PINOT NOIR, DOMAINE VILLÉMAINE Pinot Noir, Val de Loire, France			32.50
MEDIUM BODIED & FRUIT FORWARD			
VEGA DEL RAYO, TEMPRANILLO Tempranillo, Rioja, Spain	6.65	9.25	26.25
MERLOT, GRAND CHATAIGNIER, DOMAINE DE LA BAUME Merlot, Pays D'Oc, France	7.45	10.25	27.95
MONTEPULCIANO D'ABRUZZO, IL CAGGIO Montepulciano, Tuscany, Italy	6.25	8.25	23.95
CÔTES DU RHÔNE, DELAS FRÉRES Syrah/Grenache, Rhône Valley, France			31.50
FULL BODIED & BOLD			
MALBEC CRISTOBAL 1492, DON CRISTOBAL Malbec, Mendoza, Argentina	8.25	10.95	29.75
ESTATE RED, MEERLUST Bordeaux Blend, Stellenbosch, South Africa			42.50
THE BLACK CRAFT SHIRAZ, SMALLTOWN VINEYARDS Shiraz, Barossa, Australia			35.95
FROM THE CELLAR			
MARQUÉS DE MURRIETA RESERVA Tempranillo, Rioja, Spain			61.50
PRIMITIVO DI MANDURIA, TALO, SAN MARZANO Primitivo, Puglia, Italy			43.95
CHOREY LÈS BEAUNE, MAISON ALBERT BICHOT Pinot Noir, Burgundy, France			65.50



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DRAUGHT

	abv	Pint	Half
JOHN SMITH'S SMOOTH	3.8%	5.70	2.90
CASK ALES (Please ask for our monthly special)		6.10	3.10
FOSTERS	4.0%	6.05	3.10
STRONGBOW	4.5%	6.10	3.10
INCH'S CIDER	4.5%	6.50	3.30
GUINNESS	4.1%	7.00	3.55
STELLA	4.8%	6.80	3.45
CRUZCAMPO	4.4%	6.85	3.50
BIRRA MORETTI	4.6%	7.05	3.60

BOTTLED BEER & CIDER

PERONI 330ml	5.0%	5.70
CORONA 330ml	4.6%	5.70
STINKY BAY IPA 330ml	4.2%	5.55
BUDWEISER 330ml	4.8%	5.65
LECH 500ml	4.8%	6.05
DESPERADOS 330ml	5.9%	5.70
HEINEKEN ZERO 330ml	0%	4.00
CORONA CERO 330ml	0%	4.00
OLD MOUT (Ask for flavours) 500ml	4.5%	6.15

COGNAC 25ml

CALVADOS BERNEROY	4.50
PEYRAT VS	5.60
PEYRAT XO	12.30
CAMUS XO	12.30

TEQUILA 25ml

TEQUILA ROSE	4.60
JOSE CUERVO GOLD	5.30
1800 SILVER	5.95

WHISK(E)Y 25ml

BELLS	4.85
OLD PULTENEY 12YR	5.45
JOHNNY WALKER BLK	5.75
GLENFIDDICH 12YR	6.45
BALVENIE 12YR	7.45
DALWHINNIE 15YR	7.45
TALISKER 10YR	7.50
SOUTHERN COMFORT	4.85
GLENFIDDICH 18YR	12.90
DALMORE 15YR	13.45
JAMESON	4.85
CANADIAN CLUB	4.85
JACK DANIELS	5.15
MONKEY SHOULDER	5.35
JACK DANIELS HONEY	5.35

VODKA 25ml

HOUSE VODKA	4.65
GREY GOOSE	6.90
GREY GOOSE L'ORANGE	6.90

RUM 25ml

CAPT MORGAN SPICED	4.65
CAPT MORGAN DARK	4.65
BACARDI	4.65
KRAKEN BLACK SPICED	4.65
KRAKEN VANILLA AND CHERRY	4.65
INDICA	6.55
APPLETON 12YR	7.15
RON ZACAPA 23YR	10.20

GIN 25ml

SIPSMITH FREEGLIDER 0%	4.60
BOMBAY SAPPHIRE	4.85
BROCKMANS	5.30
LA MARE	4.65
HENDRICKS FLORA ADORA	5.50
HENDRICKS GRAND CABARET	5.50
WHITLEY NEILL RHUBARB	4.85
WHITLEY NEILL RASPBERRY	4.85
TANQUERAY	4.85
HENDRICK'S	5.40
50 POUNDS	5.50
SIPSMITH	5.40
PINK PEPPER	5.50

APÉRITIF & PORT & SHERRY

MARTINI DRY/ROSSO 50ml	4.30
CINZANO BIANCO 50ml	4.30
BRISTOL CREAM 50ml	4.35
PERNOD 25ml	4.40
RICARD 25ml	4.40
DOW'S RUBY PORT 50ml	4.40
DOW'S LBV PORT 50ml	6.50

SOFT DRINKS

STILL | SPARKLING WATER 330ml	2.95
TANGO | 7UP 330ml	3.05
PEPSI | PEPSI MAX 200ml	3.10
APPLETISER 275ml	4.70
J2O 275ml Orange & Passion Fruit | Apple & Mango | Apple & Raspberry	4.10
RED BULL	4.40
STILL | SPARKLING WATER 750ml	4.95

BOOK YOUR NEXT CELEBRATION AT THE GOOSE

From Birthdays and team nights out to festive parties and special occasions, The Goose has flexible spaces for groups of all sizes. Whether you need a reserved area or a more private setting, our team will help create the perfect event

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