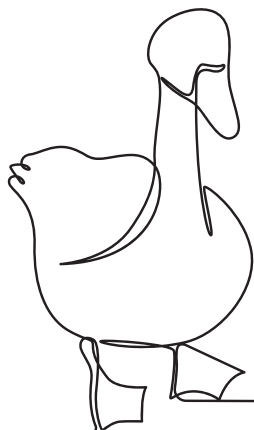


The
GOOSE



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TO START

TOASTED GLUTEN FREE BREAD *vg*

Olive Oil, Balsamic

5.50

GARLIC CIABATTA *v* / GARLIC CIABATTA CHEESE *v*

5.95/6.95

SOUP OF THE DAY (Please ask for flavour)

Crusty bread, Jersey butter

6.50

TEXAN BOURBON GLAZED RIBS

Tender glazed baby back ribs,

8.75

CREAMY ITALIAN BURRATA

Layered with oven baked sweet potato, beetroot, walnut & sage pesto

9.50

CRISPY CHILLI CHICKEN SALAD

Crispy fried chicken strips, crunchy Thai salad, ginger & lime dressing

9.95

MOULES À LA CRÈME

Rope grown mussels, white wine, crusty bread, garlic cream sauce, Jersey butter

9.95

GOLDEN FRIED COCONUT KING PRAWNS

Chilli, lime & pineapple salsa, Asian salad

10.25

COQUILLES SAINT-JACQUES

Seared scallops, mushrooms & bacon cooked in white wine & cheddar sauce

11.50

SANDWICHES & WRAPS

Served Monday To Saturday - Lunch Times Only

All Served With Salad & Crisps

Add Skinny Fries 1.95

FISH FINGER WRAP

Crispy cod goujons, baby gem & cucumber in a soft flour tortilla, tartare sauce

10.75

CHILLI CHICKEN WRAP

Crispy chicken, crunchy Thai salad, ginger & lime dressing in a soft flour tortilla

10.75

'SLOPPY JOE' PHILLY CHEESE STEAK CIABATTA

Grilled strips of steak, melted cheese, caramelised onions, gravy

14.95

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THE GOOSE GRILL

BUTTERMILK CHICKEN BURGER 17.25

Baby gem, red onion, tomato, pickles, club sauce,
Jersey hand cut chips, fresh Vienna Bakery brioche,
coleslaw

TRINITY MANOR FARM BURGER 18.25

Baby gem, red onion, tomato, pickles, club sauce,
Jersey hand cut chips, fresh Vienna Bakery brioche,
coleslaw

Add To Your Burger.... 1.95 Per Item

Grilled Smoked Streaky Bacon | Fried Egg |
Cheddar Cheese | Grilled Field Mushroom

REUBEN SANDWICH 17.95

12hr slow cooked brisket, sourdough,
sauerkraut, pickles, Dijon mustard,
Swiss cheese, hand cut chips,
Marie rose sauce

AGED IRISH RIB EYE STEAK 28.50

Chunky chips, grilled field mushroom,
mixed salad

SALADS

SUPERFOOD SALAD 17.50

Roasted squash & sweet potato,
green asparagus, tenderstem broccoli,
baby gem, pomegranate, goji berries,
toasted pumpkin seeds, radish,
chilli lime dressing, beetroot crisps

CLASSIC CAESAR 12.25

Baby gem lettuce, crispy pancetta,
anchovy fillets, poached egg, croutons,
Parmesan cheese, Caesar dressing

THAI CHILLI CHICKEN SALAD 14.50

Crispy fried chicken strips, crunchy salad,
ginger & lime dressing

Add to your salad...

Grilled Halloumi 5.50

Grilled Chicken 5.95

Chilli & Garlic Grilled King Prawns 6.50

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SHARING PLATTERS FOR 2

MEAT PLATTER

28.50

Pork belly, bourbon glazed ribs, crispy chilli chicken
on beansprout salad, black pudding fritters,
mini Mexican cheese burger, crusty bread, Jersey butter

FISH PLATTER

28.50

Golden fried fishcake, smoked salmon, Piri piri prawns,
battered cod fingers, tartare sauce, crusty bread,
Jersey butter

FROM THE SEA

FISH & CHIPS

18.25

Light & crispy battered cod fillet, chunky chips,
mushy peas, tartare sauce

FISHERMAN'S PIE

18.50

Chunks of salmon, cod, Greenland prawns,
boiled egg, peas, creamy horseradish sauce,
topped with cheddar mash

MOULES À LA CRÈME

18.95

Rope grown mussels, white wine, garlic & cream sauce
hand cut Jersey chips, bread, Jersey butter

CRAB & PRAWN LINGUINE

25.00

BENGALI PRAWN COCONUT CURRY

19.95

Aromatic king prawns in coconut milk, pilau rice,
fermented chilli oil, crispy onions, naan

SEA BASS WITH SEAFOOD PAELLA

25.50

Mixed seafood, prawns, lemon

COQUILLES SAINT-JACQUES

19.95

Seared scallops, mushrooms & bacon cooked in
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

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FROM THE LAND

CHICKEN RAMEN BOWL 18.25

Chicken breast, fresh ramen noodles, Asian greens, soy egg, spring onions, marinated bean sprouts, house ramen broth, side of 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 chunks of beef, woodland mushrooms in flaky puff pastry, with buttery mash, and root vegetables

BANGLADESHI CHICKEN CURRY 18.95

Spice marinated chicken, pilau rice, raita, mango chutney, poppadoms, naan

CONFIT OF DUCK 19.95

Slow baked duck leg, mashed potato, roasted red onion, roast apple purée, lardons, Dijon & thyme sauce

VEGETARIAN & VEGAN

VEGAN MEZZA *vg* 16.95

Roast cauliflower steak, aubergine hummus, dukkah spices, beetroot spiced quinoa salad, golden raisin salad, mixed seeds & coriander cress, garlic tahini sauce, grilled flat bread vegan

TWICE BAKED GOATS CHEESE SOUFFLE *v* 17.25

Baked with cream & cheese sauce, green salad, Jersey hand cut chips

MAPLE & HAZELNUT, ROAST PUMPKIN *v* 17.50

Creamy Italian burrata, sautéed mushrooms, croutons, rocket & Parmesan salad

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SIDES

BREAD & BUTTER *v* 3.50
ONION RINGS *vg* 4.95
SKINNY FRIES *v* 4.95
NEW POTATOES *v* 5.25
CREAMY MASH *v* 5.25
ROCKET & PARMESAN SALAD 5.25
JERSEY HAND CUT CHIPS *vg* 5.50
MAPLE & HAZELNUT, ROAST PUMPKIN *v* 5.50
JERSEY CAULIFLOWER CHEESE *v* 5.75

DESSERTS

All our desserts are homemade

JERSEY DAIRY ICE CREAM

Vanilla | Strawberry | Chocolate | Hazelnut | Toffee
4.95

SORBET *vg* (2 Scoops)

Pina Colada | Raspberry
5.25

GOOEY CHOCOLATE & PEANUT BROWNIE *v*

Jersey Dairy vanilla ice cream
9.50

RASPBERRY MASCARPONE CHEESECAKE

Whipping cream & raspberry coulis
9.50

STICKY TOFFEE PUDDING *v*

Jersey Dairy toffee ice cream, caramel sauce
9.50

APPLE CRUMBLE *v*

Custard cream, Jersey Dairy vanilla ice cream
9.50



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SUNDAY ROASTS

18.50

Available Sundays Only

- Please ask your server for today's roast -

All roasts served with Yorkshire pudding, carrot & swede mash,
Roast potatoes, mixed vegetables, Gravy

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

9.50

(Under 12'S)

Available Sundays Only

Please ask your server for today's roasts

All roasts served with...

Yorkshire pudding, carrot & swede mash,
roast potatoes, mixed vegetables,
gravy



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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



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CHAMPAGNE & SPARKLING

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

NON ALCOHOLIC

	200ml	750ml
NOZECO BRUT SPARKLING <i>v.vg</i>	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 DEIDIÈRE, FAMILLE FABRE <i>v.vg</i> 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	6.45	8.55	24.50
Pinot Grigio, Veneto, Italy			

CHENIN BLANC, CAPE SANDS <i>v.vg</i>	6.25	8.25	23.95
Chenin Blanc, Western Cape, South Africa			

MUSCADET DE SEVRE ET MAINE, SUR LIE, CHÂTEAU DE LA CHESNAIE <i>v.vg</i>	6.95	9.95	26.50
Melon de Bourgogne, Muscadet, France			

FULLER & AROMATIC

CHARDONNAY, DOMAINE DE LA GRANDE COURTADE, FAMILLE FABRE <i>v.vg</i>	7.25	10.65	28.50
Chardonnay, Languedoc, France			

GAVI DEL COMUNE DI GAVI, NUOVE QUADRO, LA BATTISTINA <i>v.vg</i>	8.95	12.65	36.50
Cortese, Piemonte, Italy			

RAPAURA SPRINGS, MARLBOROUGH, SAUVIGNON BLANC	8.45	11.95	34.95
Sauvignon Blanc, Marlborough, New Zealand			

ALBARIÑO, LA HUIDA, CONDES DE ALBAREI <i>v.vg</i>			36.95
Albariño, Rias Baixas, Spain			

MAÇON LUGNY, LA CÔTE BLANCHE, CAVE DE LUGNY			35.50
Chardonnay, Maconnais, France			

FROM THE CELLAR

CHARDONNAY, MEERLUST ESTATE <i>v.vg</i>			65.00
Chardonnay, Stellenbosch, South Africa			

SANCERRE, DOMAINE ROGER NEVEU			46.50
Sauvignon Blanc, Sancerre, France			

CHENIN BLANC, WILD FERMENT, DELHEIM <i>v.vg</i>			43.95
Stellenbosch, South Africa			

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RED WINES

LIGHT & ELEGANT

PINOT NOIR, DOMAINE VILLÉMAINE *v.vg*

Pinot Noir, Val de Loire, France

175ml	250ml	750ml
		32.50

MEDIUM BODIED & FRUIT FORWARD

VEGA DEL RAYO, TEMPRANILLO *v.vg*

Tempranillo, Rioja, Spain

6.65	9.25	26.25
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MERLOT, GRAND CHATAIGNIER, DOMAINE DE LA BAUME

Merlot, Pays D'Oc, France

7.45	10.25	27.95
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MONTEPULCIANO D'ABRUZZO, IL CAGGIO

Montepulciano, Tuscany, Italy

6.25	8.25	23.95
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CÔTES DU RHÔNE, DELAS FRÈRES *v.vg*

Syrah/Grenache, Rhône Valley, France

		31.50
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FULL BODIED & BOLD

MALBEC CRISTOBAL 1492, DON CRISTOBAL *v.vg*

Malbec, Mendoza, Argentina

8.25	10.95	29.75
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ESTATE RED, MEERLUST *v.vg*

Bordeaux Blend, Stellenbosch, South Africa

		42.50
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THE BLACK CRAFT SHIRAZ, SMALLTOWN VINEYARDS *v.vg*

Shiraz, Barossa, Australia

		35.95
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FROM THE CELLAR

MARQUÉS DE MURRIETA RESERVA

Tempranillo, Rioja, Spain

		61.50
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PRIMITIVO DI MANDURIA, TALO, SAN MARZANO *v.vg*

Primitivo, Puglia, Italy

		43.95
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CHOREY LÈS BEAUNE, MAISON ALBERT BICHOT *v.vg*

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 <i>vg</i>	4.1%	7.00	3.55
STELLA <i>vg</i>	4.8%	6.80	3.45
CRUZCAMPO <i>vg</i>	4.4%	6.85	3.50
BIRRA MORETTI <i>vg</i>	4.6%	7.05	3.60

BOTTLED BEER & CIDER

PERONI 330ml	5.0%	5.70
CORONA <i>vg</i> 330ml	4.6%	5.70
STINKY BAY IPA 330ml	4.2%	5.55
BUDWEISER <i>vg</i> 330ml	4.8%	5.65
LECH 500ml	4.8%	6.05
DESPERADOS 330ml	5.9%	5.70
HEINEKEN ZERO <i>vg</i> 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
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

RUM 25ml

CAPT MORGAN SPICED	4.65
CAPT MORGAN DARK	4.65
BACARDI	4.65
KRAKEN BLACK SPICED	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
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	4.10
Orange & Passion Fruit Apple & Mango Apple & Raspberry	
RED BULL	4.40
STILL SPARKLING WATER 750ml	4.95
JUICES ORANGE CRANBERRY TOMATO	3.10
MIXERS DOUBLE DUTCH MIXERS (various)	3.30

