The Long Bar

at

Gonville Kitchen

Lounge Menu

Starters

Olives 6

Soup of the day (v) 9.5

Bread and butter 6

Ham hock terrine 11.5
Piccalilli, sourdough

Garlic butter prawns 13.5
Bread and butter

Beetroot and whipped feta tart (v/ve) 10.5
Tarragon, parsley sauce

Roasted pumpkin, pomegranate, quinoa and minted feta salad 11
Citrus dressing

Mains

Gonville burger (ve option) 18
Crispy chicken burger, onion ring, smoked cheese, kewpie and sweet chilli mayonnaise, tomato, gem with fries and coleslaw

Wild mushroom risotto (ve option) 18
Parmesan, winter truffle micro greens

Spaghetti allo Scoglio 22
Seafood pasta with prawns, squid and mussels in a white wine sauce finished with parsley

8oz Hereford beef ribeye 38
Grilled mushroom and tomato, peppercorn sauce and fries

Tandoori monkfish 32
Masala sauce, sea vegetable bhaji, roti- Chef's Signature Dish

Spiced grilled cauliflower (ve) 16.5
Ajo blanco, cauliflower and grape salad, cauliflower rice

Pie of the day (v option) 19.5
Mash potato, greens and gravy

Brewbroad battered haddock 18.5
Chips, pea purée and tartare sauce

Please advise us of any specific dietary requirements, food intolerances or allergies before placing your order
(v) vegetarian (ve) vegan (gf) gluten free (v/ve) vegan option available.

Sandwiches

All served with fries and coleslaw

Grilled cheese on sourdough (v) 12

Add ham 2

Porchetta, rocket and gravy on ciabatta 12.5

BLT 11.5
smoked streaky bacon, beef tomato, baby gem and mayonnaise on white bloomer

Sides

Creamed mash potatoes 5.5

Truffle and parmesan fries 5.5

Chips 5.5

Sauteed seasonal vegetables 5.5

Corn ribs 5.5

Desserts

Passion fruit and coconut panna cotta 9.5
Passion fruit jelly, caramelised white chocolate cookie

Honey roasted pear tart 10
Almond frangipane, pistachio gelato

Delice de chocolate cremeaux 10
Tahitian vanilla anglaise

Cinderella pumpkin and mascarpone baked cheesecake 10
Blackcurrant sorbet

Cheese board 14
Baron bigod, Barbers cheddar, Driftwood, crackers, quince paste, grapes, apple and celery

Ice-cream and sorbets (ve option) 3.5
per scoop

A discretionary service charge of 12.5% will be added to your bill.

Signature Cocktails

Frostbite Sour 11.5
Gin, mango; option to be spicy

Gonville Spritz 14
Peach, passionfruit

Nutcracker 12
Hazelnut, chocolate, caramel

Taste of Home 10.5
Sloe gin, orange; served warm

Saturnalia 12.5
Spiced berries, lime, rum

Velvet Vinum 13
Lychee, cherry, cranberry

Classic Cocktails

Daiquiri 13.5
Flavour options available

Espresso Martini 11

Classic Martini 9.5

Negroni 9.5

Old Fashioned 13

Pornstar Martini 14.5

Non Alcoholic Cocktails

Bramble 13.5

Pop Star Martini 7.5

Strawberry Cooler 5.5

Virgin Mojito 6

Vodka

Absolut Vodka Classic	3.5
Absolut Raspberry	3.5
Absolut Vanilla	3.5
Belvedere	5.5
Reyka	5.0

Gin

Bathtub Old Tom	5
Beefeater Dry Gin	3
Cambridge Dry	5.5
Roku Japanese Gin	5.5
Chase Pink	5
Hayman's Sloe	4
Hendrick's	5.5
Truffle Gin	10.5

Rum

Aluna Coconut Rum	4.5
Bumbu	7
Doorly's 5yr	5.5
Havana Spiced	4
Cut Overproof	7

Prices for spirits are based on a 25ml measure,
unless the ABV is below 20%

Scotch Whiskey

HIGHLANDS

Glenmorangie 12yr	6
Dalmore 18yr	10

LOWLANDS

Auchentoshan American Oak	5.5
Glenkinchie 12yr	7.5

SPEYSIDE

Macallan 12yr	12
Glenlivet Founder's Reserve	6.5

ISLAY

Lagavulin 16yr	14.5
Bunnahabhain 12yr	7.5

CAMPBELTOWN

Glen Scotia	7.5

BLENDED

Johnnie Walker Blue Label	28.5

American Whiskey

BOURBON

Maker's Mark	5.5
Woodford Reserve	5.5

RYE

Bulleit Rye	6.5

Irish Whiskey

Jameson	4.5
Redbreast	9.5

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Japanese Whisky

Hibiki	12.5
Toki	5.5

Cognac

Martell VSOP	8
Martell XO	26
Rémy Martin 1738	9

Tequila & Mezcal

TEQUILA

El Jimador Blanco	4.5
El Jimador Reposado	4.5

MEZCAL

Quiquiriqui	7

Draught Beer

Bambino American Pale Ale	6.5
Czechm8 Pilsner	6.5
Rex Dry Hopped Lager	6.5
Ripchord IPA	6.5

Bottled Beer & Cider

Asahi	6
Corona	6
Corona 0%	6
Peroni	6
Peroni 0%	6
Peroni Gluten Free	6
Kopparberg Strawberry & Lime	6

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Low to No Alc

	Glass	Btl
Gordons Alcohol Free	5	
Gordons Pink Alcohol Free	5	
Koppaberg Mixed Fruit 0%	6	
Koppaberg S&L 0%	6	
Corona Cero	6	
Bottega Sparkling 0%		25

Soft Drinks

LDN Essence Indian Tonic	3
LDN Essence Ginger Ale	3
LDN Essence Soda	3
LDN Essence Ginger Beer	3
LDN Essence Lemonade	3
LDN Essence Peach Jasmine	3
Fevertree Elderflower	3
Fevertree Light Tonic	3
Fevertree Mediterranean Tonic	3
Coke	4
Diet Coke	4
Coke Zero	4
Frobisher Pineapple	4
Frobisher Mango	4
Frobisher Orange	4
Frobisher Cranberry	4
Frobisher Apple	4

White Wine

	175ml	Btl
Amodo Pecorino	9	37
Chapel Down Bacchus	9.5	39
Da Luca Pinot Grigio	11	46
Petal & Stem Sauvignon Blanc	12.5	53
Rioja Blanco		45
Cap Cette Picpoul		45
A20 Albariño		53
Gavi di Gavi Toledana		59

Red Wine

	175ml	Btl
Villa Dei Fiori	9	37
Alma Mora Malbec	11.5	49
Yealands Pinot Noir	14.5	61
Tout Anqui Merlot	16	66
Viña Real Rioja		49
Ad Le Hoc Shiraz		60

Rosé Wine

	175ml	Btl
Chapel Down English Rosé	9.5	39
Bottega Pinot Grigio Blush	11	46
Rioja Rosado Vivanco		40
Côtes de Provence		49

Sparkling Wine

	125ml	Btl
Galanti Prosecco	11	45
Chapel Down Brut	13	49
Chapel Down Rosé	14	55

Champagne

	Btl
Bouche Père Brut	59
Pommery Brut Royal	90
Lanson Père et Fils	105
Lanson Brut Rosé	115

Sweet Wine

	125ml	Btl
Grand Tokaj	8	36

Gonville Kitchen

Indulge in the pleasure of flavours well-crafted and drinks well-poured