Gonville Kitchen

Autumn Winter A La Carte

Sharing

Bread and butter	£6

Starters

Glazed veal sweetbreads, pearl barley and buckwheat risotto	£14
Prawn and scallop tortellini, coconut bisque, XO sauce and a prawn cracker	£13.5
Ham hock terrine, piccalilli and sourdough	£11.5
Salmon ceviche, coconut, crispy corn and Carta Di Musica	£12.5
Spiced crown pumpkin soup, spinach dumplings and crispy sage (ve)	£9

Mains

Venison loin, blackberry gel, butterfly sorrel, pommes anna, smoked beetroot and a blackberry and cocoa nib jus	£38
Tandoori monkfish, masala sauce, sea vegetable bhaji and roti	£32
Pan seared duck breast, crispy duck leg pancake, cavolo nero and a port, star anise and fennel jus	£29
Steamed Atlantic cod stuffed with mussels, Swiss chard and Jerusalem artichokes	£28
Leek and nori wellington, leek fondue, leek and parsley sauce, leek and potato salad (ve)	£24

Desserts

Passion fruit and coconut panna cotta, passion fruit jelly and caramelised white chocolate cookie	£9.5
Honey roasted pear tart, almond frangipane and pistachio gelato	£10
Delice de chocolate crémeux with Tahitian vanilla anglaise	£10
Cinderella pumpkin and mascapone baked cheesecake and blackcurrant sorbet	£10
Banoffee pie and vegan ice cream (ve)	£10
Cheeseboard: Baron Bigod, Barbers Cheddar, Driftwood, crackers, quince paste, grapes, apple and celery	£14

Please advise dietary requirements and allergies before placing your order. Vegetarian (v), vegan (ve), vegan option available (v/ve)

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