

### STARTERS

Chef's Soup of the Day <i>Served with bread</i>	4.75	Wild Mushroom Gratin <i>With a blue cheese crumb &amp; a toasted focaccia</i>	5.75	Orange & Ginger Sticky Chicken Skewers <i>With a sweet chilli sauce</i>	6.25
Galia & Honeydew Melon Balls <i>With a mint syrup</i>	4.95	Haggis, Neeps & Tatties <i>With a red wine gravy</i>	5.75	Eggs Benedict With Roasted Ham <i>Toasted muffin with spinach, poached egg &amp; Hollandaise sauce</i>	6.50
Plaice Fillet Fish Fingers <i>With tartare sauce &amp; a pea puree</i>	5.50	Chicken Liver Pate <i>With apple &amp; sultana chutney. Served with toasted focaccia.</i>	5.95	Roasted Duck Leg & Orange <i>With puy lentils &amp; an orange sauce</i>	6.75
Prawn Cocktail <i>With brown bread &amp; butter</i>	5.75	Goats Cheese & Caramelised Onion <i>On puff pastry with spinach &amp; pine nuts</i>	5.95	Thai Crab & Prawn Fishcakes <i>Served with aioli &amp; lime</i>	6.95

### SHELLFISH STARTERS

Potted Shrimps <i>Served warm with lemon butter &amp; wholemeal toast</i>	6.95	Thai Tiger Prawns <i>Served with lemongrass &amp; chilli</i>	6.95	Seared Scallops With Haggis <i>Served with a wholegrain mustard cream sauce</i>	7.95
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### SALADS

Goats Cheese & Roasted Fig Salad <i>With pine nuts &amp; honey dressing</i>	10.95	Warm Salad of Chicken, Chorizo, New Potatoes & Watercress <i>With a tarragon &amp; mustard dressing</i>	7.95 / 11.95	Caesar Salad <i>(contains anchovies, parmesan &amp; ham)</i>	4.95 / 8.95
Crayfish & Warm New Potato Salad <i>Served with a sweet chilli vinaigrette</i>	11.50	Warm Duck Salad with Sesame Seeds & Hoi Sin <i>Served with watercress &amp; spring onions</i>	12.25	With Warm Char Grilled Chicken	7.95 / 11.95
				With Roast Salmon	12.50

### FISH

Mackerel, Prawn & Red Pepper Fishcakes <i>With beef tomato &amp; aioli</i>	9.95	Roast Salmon Fillet & Crayfish <i>With crushed new potatoes &amp; tenderstem broccoli</i>	12.95	Monkfish Chowder <i>With mussels &amp; prawns</i>	17.50
Mussels In An Apple & Cider Sauce <i>A kilo of steamed mussels served with shoestring fries</i>	11.50	Whole Filleted Sea Bass <i>On leek &amp; prawn stroganoff with savoury rice</i>	14.95	Grilled Dover Sole 16-18oz <i>Served with lemon, butter &amp; new potatoes</i>	19.95
Classic Fish Pie <i>King prawns, cod &amp; smoked haddock with red cabbage</i>	12.50	Whole Filleted Plaice <i>With new potatoes, tenderstem broccoli &amp; a prawn sauce</i>	15.50	Lobster & Chips <i>Either thermidor style or simply with garlic butter</i>	22.95
Smoked Haddock Fillet & Poached Egg <i>With a pea mash &amp; cheese sauce</i>	12.75	Fish of the Day	16.50		

### MEAT

Toad In The Hole <i>Served with creamed potato &amp; onion gravy</i>	9.95	Chicken Curry <i>A medium tikka masala served with savoury rice &amp; naan bread</i>	10.95	Thai Chicken on a Lemongrass Skewer <i>Served with king prawns, savoury rice &amp; a red curry sauce</i>	13.95
Goshawk Steak Burger <i>With hand cut chips &amp; celeriac coleslaw Topped with a choice of streaky bacon, cheese or onions (chilli con carne £1.00 supp)</i>	11.25	10oz Gammon Steak <i>With fried egg, pineapple, garden peas &amp; hand cut chips</i>	11.50	Slow Roasted Lamb Shank <i>With pea mash &amp; honey glazed chantenay carrots</i>	15.95
Steak & Kidney Pie <i>Served with hand cut chips &amp; red cabbage</i>	10.95	Belly Pork & Haggis <i>Served with neeps &amp; tatties with a whisky cream sauce</i>	12.50	Roasted Loin of Venison <i>With daubinoise potato, sugar snaps &amp; a redcurrant sauce</i>	16.95
		Chicken & Black Pudding <i>With turned saffron potatoes, sugar snap peas &amp; red pepper</i>	12.95		

### STEAKS FROM THE CHARGRILL

Ribeye 10oz	17.95	Fillet 8oz	21.95	Mixed Grill <i>Sirloin steak, gammon, sausage, lamb cutlet, pork chop, black pudding &amp; fried egg</i>	17.95	SAUCES	
Sirloin 8oz	17.95	Fillet 12oz	24.95	Surf & Turf <i>Any of our steaks can be served with tiger prawns &amp; garlic butter for a £3.95 supplement</i>		Creamed Peppercorn	1.95
Sirloin 12oz	20.95					Béarnaise	1.95
						Port and Blue Cheese	1.95
						Diane Sauce	1.95

*Prime 21 Day Aged Beef. Served with Tomatoes, Mushrooms & Hand Cut Chips*

### VEGETARIAN

Mediterranean Vegetable Moussaka <i>With salad &amp; toasted focaccia</i>	9.50	Portabello Mushroom & Leek Stroganoff <i>With savoury rice &amp; garlic focaccia</i>	10.50	Vegetable Burrito <i>Topped with Barbers cheddar, served with savoury rice &amp; salad</i>	10.50	Vegetarian Dish of the Week	10.75
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### SIDE ORDERS

Panache of Vegetables	2.50	Cauliflower Gratin	2.50	Hand Cut / Shoestring Chips	2.95	Fresh Wholemeal & White Bread with Butter	1.55
Chantenay Carrots	2.50	Broccoli Hollandaise	2.50	New Potatoes	2.95	Garlic Bread	2.75
Sugar Snap Peas	2.50	Baby Spinach	2.50	Mixed Salad	2.95	Garlic Bread with Cheese	2.95
Red Cabbage	2.50	Deep Fried Onion Rings	2.60	Rocket & Parmesan Salad	2.95	Focaccia and Marinated Olives, Balsamic Vinegar & Olive Oil	3.25

### DESSERTS & PUDDINGS

Trio of Ice Cream <i>A choice of 3 from: Vanilla, strawberry, mint choc chip, rum &amp; raisin or chocolate</i>	4.50	Warm Chocolate Brownie <i>With vanilla ice cream</i>	5.25	Plum & Apple Crumble <i>With cream, ice cream or custard</i>	5.50
Mango Sorbet <i>With brandy snap, strawberries &amp; blueberries</i>	4.50	White Chocolate & Banana Crème Brulee <i>With shortbread biscuits</i>	5.50	Banoffee Eton Mess <i>With banana, cream &amp; meringue</i>	5.75
Marmalade Bread & Butter Pudding <i>Served with hot custard</i>	4.95	Baked Lemon & Vanilla Cheesecake	5.50	Sticky Toffee Pudding <i>With toffee sauce &amp; vanilla ice cream</i>	5.75

### CHEESE

A Selection of Hand Picked Cheeses <i>Lancashire Bomb, Chorton Red Cheshire &amp; Nantwich Blue With apple &amp; sultana chutney, grapes, celery and a selection of biscuits</i>	6.95	House Port	2.25 per glass
		Taylor's LBV Port	2.50 per glass

### COFFEE & TEAS

Espresso	1.90	Cafetiere of Coffee with milk	2.30	Pot of Loose Leaf Tea - per person <i>Choose from English Breakfast, Earl Grey, Assam, Darjeeling, Green, Mint or Fruit</i>	2.00
Double Espresso	2.45	Latté	2.50	Hot Chocolate	2.40
Cappuccino	2.50	Liqueur Coffees	4.00		

*(Our coffees are made using Fair Trade Coffee Beans)  
(Teas & Coffees are available de-caffeinated)*

### SUNDAY ROAST

Traditional Roast Sirloin of British Beef <i>21 Day Aged With roast potatoes, new potatoes, vegetables, Yorkshire pudding &amp; gravy</i>	11.95	Served between 12 noon and 6pm	Chef's Roast of The Day <i>With roast potatoes, new potatoes, vegetables &amp; gravy</i>	10.95
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All our fish are caught responsibly from sustainable sources. Our eggs are free range. All weights on this menu are pre-cooked weights. Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any allergy or dietary requirements. We do not operate a gluten or dairy free kitchen however we will endeavour to modify all dishes on request. We cannot guarantee that any of our dishes do not contain traces of nuts. All prices include VAT at the current rate.

We welcome all feedback & comments regarding your Goshawk experience. Please feel free to email us at [feedback@the-goshawk.com](mailto:feedback@the-goshawk.com)

General Manager: **Wayne Barlow**

Head Chef: **Alex Croft**

Website: [www.thegoshawkpub.co.uk](http://www.thegoshawkpub.co.uk)

**A SELECTION OF WINES BY THE GLASS**

WHITE		125ml
Chenin Blanc, Wide River	South Africa	2.80
Sauvignon Blanc, Ladera Verde	Chile	3.10
Riesling, Mosel Kabinett (medium)	Germany	3.15
Pinot Grigio, Belvino	Italy	3.25
Chardonnay, Gourmet	Australia	3.25
Gruner Veltliner, Sepp	Austria	3.50
Chablis, La Colombe	France	4.25

RED		
Borsao Garnacha	Spain	2.80
Cabernet Sauvignon, Los Vilos	Chile	3.10
Merlot, Bellefontaine	France	3.10
Montepulciano, Ancora	Italy	3.15
Rioja, Vega	Spain	3.25
Shiraz, Wide River	South Africa	3.25
Malbec, Nieto	Argentina	3.50

ROSÉ		
Pinot Grigio Rose, Ancora	Italy	3.25
Zinfandel Rose, Big Top	California	3.25

CHAMPAGNE & SPARKLING WINES		
Louis Dornier, Brut	France	5.95
Prosecco, Lunetta	Italy 20cl Bottle	5.50

*All of the above wines can be served as "doubles" if you wish to enjoy a large 250ml glass.*

**WHITE**

11. Chenin Blanc, Wide River <i>Crisp with gentle floral character &amp; well balanced acidity</i>	South Africa	£14.75
12. Sauvignon Blanc, Ladera Verde <i>Full of tingling aromatics, typical of its grape variety, this wine is bursting with exotic tropical fruit flavours, yet retains freshness through its natural racy acidity.</i>	Chile	£16.95
13. Colombar, Cotes de Gascogne <i>Ultra fresh, zippy white that is just off dry.</i>	France	£16.95
14. Viognier, Montevista Reserva <i>Bright, vibrant and expressive with a touch of fresh pear fruit. Wonderfully pure, lifted and aromatic with a long, textural finish.</i>	Chile	£17.45
15. Riesling, Mosel Kabinett <i>Delicate &amp; floral, well made Kabinett with peach, apple &amp; pear fruit flavours</i>	Germany	£17.45
16. Rioja White, Vega <i>An unoaked fragrant wine, with juicy youthful fruity citrus flavours &amp; a fresh clean herbaceous finish</i>	Spain	£17.95
17. Chardonnay, Gourmet <i>An unoaked fruit driven chardonnay, with strong zesty citrus notes &amp; a smooth lingering finish</i>	Australia	£18.45
18. Pinot Grigio, Belvino <i>A delicately flavoured crisp white wine, with floral undertones &amp; long lasting green fruit finish</i>	Italy	£18.25
19. Sauvignon Blanc, Trois Mouline <i>A fresh and crisp Sauvignon with typically aromatic, asparagus aromas and lively fruit on the palate. Easy drinking &amp; attractive</i>	France	£19.95
20. Chardonnay, Angel's Flight <i>Peachy tropical fruit and melon characters on the nose, with a hint of citrus freshness.</i>	California	£19.95
21. Gruner Veltliner, Sepp <i>Pale lemon yellow with green tinges. The palate combines citrus fruit characters such as lime and grapefruit with a hint of spice and a backbone of steely acidity. Dry and crisp</i>	Austria	£19.95
22. Verdicchio Classico, Coste del Molino <i>A stylish wine with concentrated fruit. Great with fish</i>	Italy	£19.45
23. Burgundy, Macon Charnay <i>A great pocket money Chablis equivalent. Long and lingering finish with gentle acidity make this wine perfect to match with food</i>	France	£19.95
24. Muscadet, Sevre & Maine Sur Lie <i>Crisp, flinty notes with a hint of lime on the nose. Pear and apple on the palate. Smooth texture with freshness and complexity</i>	France	£19.95
25. Albarino, Orballo <i>Generous on the palate with a weighty leesy texture, with the ripe fruit balanced by a refreshing smack of acidity.</i>	Spain	£21.75
26. Sauvignon Blanc, The Cloud Factory, Marlborough <i>Alive with aromas of stone-fruit and minerals with flavours of guava and lime, one sip and you're up, up...and away!</i>	New Zealand	£22.45
27. Chablis, La Colombe <i>A classic chablis of complex apple &amp; fresh flavours finishing crisp &amp; bright</i>	France	£24.95
28. Riesling, Mitchel Watervale <i>This riesling shouts petrol, honey &amp; flowers with ripe, rich flavours and lively acidity</i>	Australia	£24.95
29. Sancerre, La Clochette <i>Unoaked, the palate is rich in fruit flavours &amp; finishes with the right balance of texture and refreshing acidity. The flavours in this wine are dry, crisp and elegant with fresh gooseberry fruit dominating the senses</i>	France	£24.95
30. Chablis 1er Cru, Vau-Ligneau <i>This is all that Chablis Premier cru should be - typically flinty and grassy edge</i>	France	£30.95
32. Pouilly Fuisse, La Roche <i>Dry fragrant &amp; crisp. One of the best examples currently available</i>	France	£32.95

**ROSÉ**

59. Pinot Grigio Rose, Ancora <i>Wonderful aromas of red berries &amp; a mouthful of luscious fruits</i>	Italy	£18.25
60. Zinfandel Rose, Big Top <i>Strawberry ice cream on the nose supported by a bright, fruit packed strawberry jam palate</i>	California	£17.95
62. Sancerre Rose, Andre Dezat <i>This dry rose is deliciously light with strawberry fruit so is ideal as an aperitif or with a light meal</i>	France	£24.95

**DE-ALCOHOLISED WINES**

*All the taste with no alcohol - perfect for drivers*

75. Torres Natureo <i>Pale yellow, very clean and sharp. Rich and fresh floral aromas of green apples, peaches and citrics</i>	Spain	
76. White Zinfandel, Ariel <i>A lovely light rose colour, with strawberry, raspberry aromas</i>	USA	

Available by the glass - 125ml £2.60, 250ml £5.15 or by the bottle £13.25

**CHAMPAGNE**

65. Louis Dornier, Brut <i>A light, fresh, youthful champagne with a fine elegant lemony nose, lively mousse &amp; long crisp finish</i>		£35.00
66. Louis Roederer, Brut <i>Full bodied crisp and fresh with good mature flavour and a long lasting mousse</i>		£45.00
67. Veuve Cliquot Yellow Label, Brut <i>A superb champagne with a big rich biscuity taste</i>		£55.00
68. Bollinger NV, Brut <i>Rich and dry with great depth of flavour</i>		£65.00
69. Dom Perignon, V. <i>Stylish &amp; elegant, it speaks for itself</i>		£125.00
70. Krug NV, Brut <i>Powerful Champagne with unsurpassable depth and complexity</i>		£145.00
71. Louis Roederer Crystal <i>High quality, traditional style with a wealth of refined flavours. Possibly the finest Champagne available</i>		£185.00

**ROSÉ CHAMPAGNE**

72. Laurent Perrier Rose, Brut <i>A coral pink colour and faint strawberry flavour, which stem from the Pinot Noir skins</i>		£75.00
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**SPARKLING WINES**

73. Prosecco, La Dolci Colline <i>Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.</i>	Italy	£19.95
61. Sauvignon Blanc Sparkling, Kiki <i>Lime, lemon and stone fruit notes on the palate with a subtle hint of light spice</i>	New Zealand	£24.95

**RED**

35. Garnacha, Borsao <i>Juicy brambly fruit and fresh redcurrants dominate this generous easy drinking wine.</i>	Spain	£14.75
36. Montepulciano, Ancora <i>A richly flavoured red with warm dark cherry fruit, chocolate and spice</i>	Italy	£16.95
37. Cabernet Sauvignon, Los Vilos <i>Full of blackcurrant and cedar like aromas and flavours so typical of its variety, this wine has a round, weighty palate and an appealing sweetness of fruit on the finish.</i>	Chile	£16.95
38. Merlot, Bellefontaine <i>Rich, vibrant and aromatic fruit showing soft plummy flavours but with full jammy fruit too then quite dry tannic bite giving it structure and length in the mouth</i>	France	£16.95
39. Pinotage, False Bay <i>A robust yet early drinking wine made from the Pinotage grape unique to South Africa.</i>	South Africa	£17.45
41. Shiraz, Wide River <i>Easy going, soft red with plenty of spicy, peppery fruit, this has good bedgerow berry flavours and power</i>	South Africa	£18.45
42. Rioja, Vega <i>Vibrant ruby red colour, intense plum &amp; raspberry characters with spicy flavours</i>	Spain	£18.75
43. Cabernet Franc, Domaine Barrau <i>Juicy blackcurrant is complemented by an attractive pepperiness with these two grape varieties</i>	France	£18.25
44. Zinfandel, Big Top <i>Full bodied &amp; deeply ripe with an elegant &amp; peppery finish</i>	California	£18.25
45. Cabernet Sauvignon Castelao, Casal Branco <i>Full of lovely crunchy fruit with floral hints on the nose. A weighty palate with rich red &amp; black fruit character</i>	Portugal	£18.95
46. Claret, 58 Guineas <i>On the palate, round medium-bodied, perfectly balanced flavours of youthful red fruit with claret backbone, easily enjoyable on its own or with food</i>	France	£18.45
47. Malbec, Nieto Reserve <i>Intense red colour, aromas of stone fruits such as plum, cherry &amp; apricot. Hints of vanilla with an elegant soft finish</i>	Argentina	£19.45
48. Negroamaro, Fuedi di San Marzano <i>Black cherry jam and mocha chocolate aromas are followed by stewed herby black fruit</i>	Italy	£19.25
49. Cabernet Sauvignon Reserva, Cousino Macal <i>Cherry fruit flavours with some floral edges, easy tannins &amp; medium bodied finish</i>	Chile	£21.95
50. St Emillion, Chateau Montaignillon <i>Subtle concentrated ripe fruit flavours - youthful yet elegant - ideal with a steak</i>	France	£24.95
51. Shiraz, House of Certain Views <i>Blackberry &amp; blueberry fruit, aromatic notes of lavender &amp; chocolate. A toasty vanilla oak finish</i>	Australia	£22.95
52. Merlot, Peacock Ridge <i>Silky smooth with strawberry, red cherry &amp; redcurrant aromas. Darker plum &amp; briary flavours on the palate</i>	South Africa	£21.95
53. Cote du Rhone, Ventoux Domaine Font de Michelle <i>Intense morello cherry fruit and a touch of spice on the nose, ripe berry, liquorice and a hint of cinnamon spice on the palate, this wine is full flavoured, rich and smooth with supple tannins.</i>	France	£22.95
54. Rioja Reserve, Vega Del Rayo <i>Classic in style, it is a delicious modern Rioja with deep colour and ripe plum and cherry fruit aromas.</i>	Spain	£24.95
55. Pinot Noir, Maiden Flight <i>Rich nose packed with ripe cherry and strawberry fruit, the palate is fine with more mocha and coffee hints underlying the ripe fruit</i>	Chile	£25.95
56. Châteauneuf du Pape, Les Galets Roules <i>A great youthful mouthful of Châteauneuf - Provençal garrigue aromas lead to a palate of sweet cherry flavours - Châteauneuf-du-Pape for the modern wine drinker</i>	France	£28.95
57. Gevrey Chambertin, Chanson Burgundy <i>Flavours of red fruits &amp; liquorice, persistent &amp; long. Ideal with rich food &amp; light cheeses</i>	France	£38.95
58. Amarone Classico DOC, Begali <i>Intense ruby violet colour with a complex bouquet. Smooth with immediate warmth expanding throughout the palate, offering very pleasant &amp; consistent sensations with a finish that is both long &amp; consistent</i>	Italy	£38.95

**DESSERT WINE & PORT**

63. Muscat, Late Harvest Limari Valley Chile	Half Bottle 125ml glass	£14.50 £4.05
House Port LBV	Per 50ml Glass	£2.25
	Per 50ml Glass	£2.50