

The background features abstract, organic shapes in shades of orange and olive green. A large, dark olive green shape is positioned in the upper right, while a lighter orange shape is in the lower right. A soft, light-colored gradient shape is on the left side.

Göst

WWW.GOST.UK

A decorative horizontal line with a wavy, undulating pattern in a light orange color, extending from the left edge of the page.



SNACKS

FRIED WHITEBAIT £5

yuzu mayo

GARLIC BUTTER SNAILS £6

toasted sourdough

CRAB BISQUE SHOOTER £5

crème fraîche, chive, tomato powder

TRUFFLE, CHIVE & BONE MARROW CROQUETTE £2.5

Watercress puree, parmesan

BREAD AND WHIPPED BEEF BUTTER £5

GORDAL OLIVES £4.5

HOMEMADE TRUFFLE CRISPS £3

AGED, CURED AND THINLY SLICED EX-DAIRY BEEF (30G) £5

simply served, no faff

STARTERS

CUMBRAE OYSTERS (6) £18

mignonette, lemon, tabasco

TUNA, CAVIAR, TRUFFLE £14

tuna tartare, truffle miso dressing, Arehnka caviar, truffle, chive, homemade crisps

THE CHICKEN AND THE EGG... PASTA £11

home-made spaghetti, chicken and butter velouté, raw egg yolk, chive, truffle

OCTOPUS £15

fennel, olive, apple, squid ink aioli

SALT BAKED BEETROOT £9

raspberry vinaigrette, goat's cheese, watercress, honeycomb, nasturtium oil (v) (vegan cheese available)

AGED UK EX-DAIRY BEEF SLIDERS £11

lobster aioli, celeriac slaw

ROAST SCOTTISH SCALLOPS £16

caramelised carrot puree, black pudding, samphire, toasted sunflower seeds, Minus8 apple vinegar

SQUASH SOUP £8

charred sourdough, pumpkin seed, chive (v) (vegan option available)

MAINS

THE DOUBLE CRUST GÖST BURGER £17

two super-thin smashed crust patties, sesame seeded brioche, crispy bacon, bacon mayo, homemade wheat beer cheese sauce, skinny fries (V and VG alternatives available)

FORAGED MUSHROOM AND TRUFFLE RISOTTO £15

30-month aged parmesan, cover sauvage foraged seasonal mushroom, black truffle, black truffle oil (V) (VG Available)

CHARCOAL-GRILLED SEABASS £19

slow-cooked black dahl, spiced potato

FISH AND CHIPS £17.5

battered Scottish haddock, triple cooked chips, lemon, watercress, tartar sauce (VG Available)

CHICKEN SUPREME £24

Glenlivet whisky cream, dauphinoise potato, confit onion, green beans

NORTH SEA MONKFISH £26

Potato puree, crab bisque, broccoli

ALL OF OUR GRILLED MEATS COME WITH SKINNY FRIES AND A CHOICE OF SAUCE

PREMIUM CUTS

700g (approx) UK EX-DAIRY PRIME RIB £14/100g

£2 from the sale of each prime rib will be donated to Cash for Kids



500g CHATEAUBRIAND £75

450g COTE DE BOEUF £50

450g T-BONE £48

300g MANGALITZA PORK CHOP £28

HOUSE CUTS

230g DENVER STEAK £22

200g FILLET £39

300g RIBEYE £39

300g SIRLOIN £36

PRESTIGE STEAK AND WINE FOR 2

UK ex-dairy prime rib 700g
2 sides
2 sauces

Bottle of Saint-Emilion,
Chateau Rol Valentin,
Bordeaux, France

£185

STEAK TOPPERS

SMOKED BONE MARROW £6.5

slow-cooked onion

GARLIC BUTTER SNAILS £5

FRIED CACKLEBEAN FARMS EGG £2.5

DEEPWATER WILD GARLIC BUTTER PRAWNS £7

SAUCES £3 EACH

BLACK TRUFFLE AND CHIVE BUTTER (V)

GARLIC AND HERB BUTTER (V)

GLENLIVET WHISKY CREAM

BRANDY & PEPPERCORN SAUCE (V)

BEARNAISE (V)

BLUE CHEESE SAUCE

SIDES

CAESAR SALAD (V) £6

SKINNY FRIES (VG)£3.5

ROASTED BEETS, TRUFFLE, HAZELNUT (VG) £5

ONION RINGS (VG) £5

TRUFFLE DAUPHINOISE POTATO (V)£6

MASHED POTATO (V) (VG AVAILABLE) £4.5

CREAMED SPINACH (V) £5.5

SAUTEED WILD MUSHROOMS (V) (VG AVAILABLE) £6

TRIPLE COOKED CHIPS (VG)£5.5

MAC AND CHEESE (V) £6.5

GARLIC GREEN BEANS AND BROCCOLI (V) £5.5

PROVENANCE

At Göst we use purebred Angus beef and former dairy cattle from the UK.

The dairy industry Friesian stock is retired onto grass pastures for a minimum of 12 months. The older age and respected life of the cows lead to a depth of flavour which is unrivalled.

Our Angus beef is selected from small-batch, sustainable

Scottish farms that grass feed the animals throughout the summer and use silage (a type of natural grass fodder) in winter.

This natural process means our products are as environmentally friendly as possible and the animals are kept on their natural diet, improving the welfare and the end-product. By grass feeding the animal, we add marbling slowly and carefully which enhances the flavour.