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STARTERS-

Oysters Rockefeller (1/2 dozen) £28.00
Wild garlic butter, parmesan crumb

Steak tartare
Hen's egg, grilled sourdough

Prawn tempura
Avocado, chipotle, Gochujang mayo

Puglian burrata
Pickled squash, roasted quince, hazelnuts
Native lobster (1/2)
Garlic butter (check for available lobster sizes)

Seared Devon scallops (2) £24.00
Lemon, caper & dill butter

Crab salad £25.00
Chicory, oranges, chardonnay vinaigrette

Bluefin tuna tartare £26.00
Oyster dressing, avocado, jalapeño, cracker

Japanese A5 Wagyu, £55.00 Miyazaki Black

Ketjap manis, sorrel cress

= S T E A K =

SCOTLAND, GRASS FED	AUSTRALIA, 400 DAY GRAIN FED,
Fillet (250g)———£36.00	JACK'S CREEK WAGYU X, 8-9+
Fillet (400g)———£58.00	Ribeye£39/100g
USDA, 150 DAY CORN FED	See "The Cut" for today's sizes
Goodman Ribeye (400g)£62.00	JAPAN, A5 WAGYU, MIYAZAKI BLACK
New York Strip (350g) £48.00	Sirloin (200g)——£95.00
USDA Fillet (250g)———£65.00	'THE CUT'
AUSTRALIA, 140 DAY GRAIN FED	See the blackboards for our chef's
Sirloin (350g)———£43.00	selection of the best bone-in cuts from
Ribeye (400g)£55.00	our in-house ageing room.

SAUCES: BÉARNAISE, PEPPERCORN, STILTON £2.50 each

MAINS —

The Goodman burger Smoked British bacon, Comté, lett seared onion, homemade pickles, mayo. Served with chips.		nato, Josper grilled, 18-hour brine, lemon		
Bluefin tuna steak (200g)	£48.00	superstraccia, green beans, corian	der	
Green chutney Fish of the dαy	£MP	Native lobster (whole) £12. Garlie butter (check for available lob.		
SIDES —				
Hand cut chips Triple cooked <u>or</u> Truffle, parmesan Mac and cheese	£6.00 £9.50 £9.50	Spinach Creamed, Gruyère cheese <u>or</u> Steamed, chilli & garlic <u>or</u> Plain steamed	£7.50 £7.00 £6.50	
Truffle salsa, toasted panko	23.30	Mash	£8.50	
Mushrooms	£8.50	Double cream, chives		
Garlic butter, chives		Carrots	£6.50	
Romaine salad Ranch dressing, parmesan	£6.50	Rose harissa, cumin, honey glaze Green beans	£9.50	
Josper roasted onions	£7.00	Parmesan crumb		

Please inform a member of our team if you have any food or beverage allergies.