

goldjes



Barbecue & Frites

Snacking

Challah Bread, Hummus 8

BBQ Corn, Parsley Butter 9

Lamb Merguez Sausages, Sumac Onions 9

Mushroom Skewer, Chives, Pangrattato 8

Jerk Chicken Wings, Burnt Lime (6 or 12) 13/25

Barbecue

Marinated Baby Chicken, Smoked Yogurt 25

Goldies Burger

Aged Beef, American cheese, Pickles,
Caramelised Onions, Pepper Mayo 14

Grilled Peach, Vesuvio Tomatoes, Stracciatella,
Basil 16

180g Dry Aged Beef Chateaubriand,
Green Peppercorn Sauce 23

480g Tamworth Pork Chop, Burnt Apple, Chilli
Vinegar Dressing (to share) 39

Mixed Grill Platter

(a selection of our signature grilled dishes
to be shared by the whole table)

BBQ Corn, Parsley Butter,

Merguez Sausages,

Friggitelli Peppers,

180g Dry Aged Beef Chateaubriand,

Marinated Baby Chicken,

480g Pork Chop,

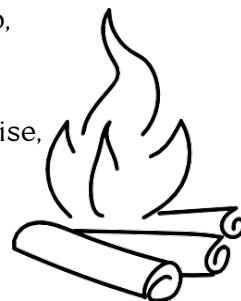
Guindillas,

Pickles,

Smoked Mayonnaise,

Chimichurri

£45pp



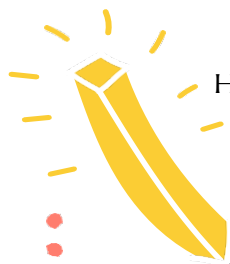
Add a soft serve (to be shared by two)
+ £8

Frites

Hand Cut Fries Cooked Twice

Beef Dripping 7.5

Vegetable Oil 7



Dips

Brazil BBQ – Sweet, Pineapple, Curry

Samurai – Spicy, Red Chilli, Hot

Andalucia – Tomato, Spicy

Pepper Sauce – Green, Red, Black Peppercorn

2.5 each

3 dips for 6

Salads

Green Salad, Lemon Dressing, Chives 8.5

Tenderstem Broccoli, Pomegranate,
Sumac, Hazelnuts 9

Fish & Chips

Herb & Beer Battered Haddock,
Frites, Tartare Sauce 20

Soft Serves

Banoffee

Hot Chocolate Sauce & Passion Fruit
8

Tiramisu 15

(served with Baileys Martini Shots)

Shots

Casa Buena Passion Fruit
Fair Café Liqueur
5

All our dishes may contain nuts. Please note that our kitchen uses soybean oil, which is derived from genetically modified soybeans.
Additionally, game dishes may contain shot. Please advise us of any allergies you have.

Beer

Freedom Lager 4% – small / large 4 / 7.5
Freedom Pale Ale 4% – 33cl 6
Picon Bière 8.5
Five Points Best Bitter 4.1% – 50cl 9
Cornish Orchards, Gold Cider – 33cl 7

Non-Alcoholic/Soft Drinks

Crossip Fresh Citrus, Soda Water, Bitter 0% 9
Hibiscus & Peach Iced Tea 7.5
Blurred Vines Sharp, Kombucha 8/30/48
Lucky Saint Beer 0.5% – 33cl Bottle 6.5
Coke / Coke Zero / Apple Juice 5.5
Victorian Lemonade 6

Cocktails

Frozen Takamaka Daiquiri (Rum, Peach, Pineapple, Lime)
Spicy Tommy's Margarita (Tequila, Agave, Lime, Chilli)
Smoked Berry Paloma (Mezcal, Italicus, Citrus, Grapefruit, Raspberry Soda, Cherry)
Hugo Spritz (Gin, Sparkling Wine, Elderflower, Mint, Soda, Lemon)
Negroni (East London, Campari, Spanish Sweet Vermouth)
Goldies Basil Smash (East London, Italicus, Citrus, Homemade Syrup, Nasturtium)



13.5
13.5
14
12
12
12

Fizz

125ml / Bottle

Prosecco, Ca' Di Alte 6.50 / 35
Entre Vinyes, Spain, Pet Nat, 2023 9.5 / 56
Charles Heidsieck, Brut Réserve, 90
Champagne

Rosé

125ml/ 500ml/ Bottle

Love by Léoube, 8.5 / 36 / 49
Côtes De Provence, 2024

Skin

125ml/ 500ml/ Bottle

Brisat, Entre Vinyes, Catalonia, Xarel-Lo, Parellada, 2024 8.5 / 34 / 49
Selenita, DIT Celler, Catalonia, Macabeo, Garnacha Blanca, 2024 56

White

125ml / 500ml / Bottle

Monopolio Gambellara Classico, Veneto, Garganega, 2024 6.5 / 26 / 36
Vinho Verde, Azevedo, Portugal, Loureiro, Alvarinho, 2024 39
Chardonnay, 16 Stops, South Australia, 2023 40
Ariddu, Valdibella, Sicily, Grillo, 2023 54
Grundstein, Nibiru, Riesling, Austria, Grüner Veltiner, 2023 10.5 / 42 / 65
Louro Do Bolo, Rafael Palacios, Galicia Spain, Godello, 2023 13 / 52 / 74



Red

125ml / 500ml / Bottle

Côtes de Thau, Baron de Badassière, Languedoc, Carignan, 2023 6.5 / 26 / 35
Nero D'Avola, Nerello Mascalese, Borgo Selene, Sicily, Italy, 2023 40
Pomagrana, Lectores Vini, Catalonia, Trepas, 2023 (chilled) 58
Sarel, Syrah, Elgin, South Africa, 2022 66
Fleurie La Madone, Guillaume Chanudet, Beaujolais, Gamay, 2022 12.5 / 48 / 73
Vigne Noires, Domaine La Calamette, Cahors, France, Malbec, 2021 15.5 / 62 / 93
Barolo, Massolino, Piemonte, Nebbiolo, 2020 96