goldies



Barbecue & Frites

BREAD + DIPS

Pita- 3.50 / Challah - 5

Hummus, Sour Cherry Harissa, Crisp chickpeas, Parsley - 9

Tzatziki, LGM Chilli Crisp, Toasted Coconut, Chives- 9

Piri Piri Romesco, Marinated Red Pepper, Toasted Seeds - 9.50

Roasted Aubergine, White Miso, Caramelised Onion - 9.50

SMALL PLATES

Gilda Pintxo (3) - 9
Gordal Olive, Boqueron, Guindilla, Marinated Pepper

BBQ Corn, Cafe de Paris - 9

Lamb Merguez Sausages, Sumac Onions - 9

Mushroom Skewer, Chives, Panko - 8

Charred Halloumi, Calabrian Hot Honey,
Pistachio, Pomegranate – £12

Goldies Fattoush
Heritage Tomato, Feta, Fried Pita, Pistachio,
Cucumber, Pickled Onion, Sumac - 12.50

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

MIXED GRILL - 45pp

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

BBQ Corn, Cafe de Paris,
Gilda Pintxo

Merguez Sausages,
180g Dry Aged Beef Chateaubriand,
Marinated Baby Chicken,
480g Spiced Pork Chop

Smoked Mayonnaise,
Chimichurri,
Pickles



Add GOLDIES Signature Frites
Small 6.5 / Large 12.5

SUPER SIZE
GO BIG OR GO HOME

Add 1 kilo Tomahawk +95

FROM THE GRILL

Chimichuri Glazed Courgette, Tzatziki,
Herbed Chickpeas, Guindilla - 16

Winter Salad
Roasted Beetroot, Parsnip, Charred Chicory,
Kale, Maple Dijon Vinaigrette- 18

Charred Coconut Greens
Tenderstem broccoli, pak Choy, Coconut Masala,
Pomegranate, Toasted Coconut, Parsley - 14

Marinated Baby Chicken, Smoked Yogurt - 25

Goldies Burger - 14
Dry Aged Beef, American cheese, Pickles,
Caramelised Onions, Pepper Mayo (served in a grilled pita)

180g Dry Aged Beef Chateaubriand,
Green Peppercorn Sauce - 26

480g Tamworth Pork Chop, Aji Amarillo, Celeriac & Apple
Remoulade, Aji Panca Butter Jus (to share) - 39

FISH & CHIPS

Beer Battered Haddock, Frites, Tartare Sauce - 20



HAND CUT FRITES

Beef Dripping - 7.5
or Vegetable Oil - 7

DIPS

2.50 each / 3 dips for 6

Brazil BBQ – Sweet, Pineapple, Curry
Samurai – Spicy, Red Chilli, Hot
Andalucia – Tomato, Spicy
Pepper Sauce – Green, Red, Black Peppercorn

TOPPINGS +5

Cheese Sauce, Smoked Bacon
and Spring Onion
Bolognese, Jalapeño and Parmesan

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% (250ml/ 450ml) - 4 / 7.5
Five Points Pale Ale JUPA 5.5% (500ml) - 10.75
Freedom Helles (GlutenFree) 4.8% (330ml) - 6
Picon Bière 4.3% (450ml) - 8.5
Cornish Orchards, Gold Cider 5% (330ml) - 7
Five Points Best Bitters 4.9% (500ml) - 9

Non-Alcoholic/Soft Drinks

Aya'sGroove(Seedlip0%,Peach,Grapefruit)-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



FrozenTakamaka Daiquiri	(Rum, Peach, Pineapple, Lime)	15
Spicy Tommy's Margarita	(Tequila, Agave, Lime, Chilli)	15
Smoked Berry Paloma	(Mezcal, Italicus, Citrus, Grapefruit, Raspberry Soda, Cherry)	15
Hugo Spritz	(Gin, Sparkling Wine, Elderflower, Mint, Soda, Lemon)	13
Negroni	(Tanqueray Gin, Campari, Spanish Sweet Vermouth)	15
Goldies BasilSmash	(Tanqueray Gin , Italicus, Citrus, Homemade Syrup, Nasturtium)	15
Amigos Coffee Martini	(Casamigos Tequila, Fair Liqueur, Honey, Coffee-Caramel)	15

Fizz

	125ml / Bottle
Prosecco, Ca' Di Alte	6.50 / 35
Cava Rosé, Entre Vinyes, Spain,	57
Charles Heidsieck, Brut Réserve, Champagne	90

Rosé

	125ml/ 500ml / Bottle
Love by Léoube, Côtes De Provence, 2024	9 / 36 / 52

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
Kumeu Village Chardonnay, New Zealand, 2024	7 / 28 / 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	74

Red

	125ml / 500ml / Bottle
Côtes de Thau, Baron de Badassière, Languedoc, Carignan, 2023	6.5 / 26 / 35
Abril, Azul y Garanza, Tempranillo, Spain, 2022	7.5 / 30 / 45
Pomagrana, Lectores Vini, Catalonia, Trepat, 2023 (chilled)	58
Fleurie La Madone, Guillaume Chanudet, Beaujolais, Gamay, 2022	12.5 / 48 / 73
The Chocolate Block, South Africa, Syrah, Grenache, Cab Sauvignon	75
Vigne Noires, Domaine La Calamette, Cahors, France, Malbec, 2021	15.5 / 62 / 93
Barolo, Massolino, Piemonte, Nebbiolo, 2020	96