

GOAT IN THE GARDEN CHEF RESIDENCY @ AUTHENTIQUE / SEPT – DEC 2018

*menu 27-30th September*

*our menu is designed for sharing, we recommend 2-3 dishes per person*

spiced duck & fig rillettes, mirabelle & vanilla chutney 7.50

pink radishes, garden herb butter, fleur de sel de Camargue 5

palourde clams, dry cider, wild sea vegetables, bacon 13

heritage roots, radish & red onion escabeche 6

Dorset Crown pulled lamb shoulder, date sauce, hung yoghurt, dukkah 12

foraged wild mushrooms , Cacklebean egg yolk, grana padano 10

seasonal salad leaves, fresh herbs, cassis mustard vinaigrette 4.50

*specials*

parsnip tempura & smoked cod's roe 7

truffled Baron Bigod crostini, rosemary honey, mi-cuite figs 8

chocolate & olive oil mousse, preserved orange, coriander seeds 6.50

bay leaf panna cotta, stewed mirabelles, sesame crumb 6.50

some of our food may contain nuts and other allergens, if you have a special dietary requirement please notify a member of our team // an optional 12.5% service charge will be added to your bill