

GOAT IN THE GARDEN CHEF RESIDENCY @ AUTHENTIQUE / SEPT - DEC

menu week 18th October

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

terriner of the day, homemade chutney 7.50

smoked haddock brandade, soft-boiled egg, bacon crumb, runner beans 11

acorn squash, tandoori carrots, red russian kale, carrot top salsa verde 8

wood pigeon, beetroot purée, sweet & sour cabbage, wild blackberries 12

portobello mushroom risotto, crème fraîche 10

seasonal salad leaves, fresh herbs, Fallot mustard vinaigrette 4.50

buttermilk semifreddo, stewed apples, pie crust, thyme caramel powder 6.50

chocolate & olive oil mousse, preserved orange, coriander seeds 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 // please be aware that game may contain shot
an optional 12.5% service charge will be added to your bill

instagram: @goatin.thegarden
www.goatinthegarden.co.uk

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