

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

menu week 4th October

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

pork & walnut pâté, pickled beetroots, quetsche chutney 7.50

roasted parsnip soup, wild rosemary, kasha & grana padano 5

pickled mackerel, heritage roots, crème fraîche 12

foraged wild mushrooms, Cacklebean egg yolk, garden butter, nasturtium 10

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

welsh black beef short rib, miso, charred pear, white beans & hazelnuts 14

seasonal salad leaves, fresh herbs, cassis mustard vinaigrette 4.50

bay leaf panna cotta, sesame crumb, stewed plums 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
an optional 12.5% service charge will be added to your bill