

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

menu week 15th November

- terrines of the day, seasonal chutney, pickles (gfo) 7.50
- smoked haddock brandade, Cacklebean egg, bacon crumb (gf) 11
- radicchio, pickled grapes, candied walnuts, fourme d'ambert (gf) 8
- boeuf bourguignon, smoked pancetta, pickled mustard seeds (gf, df) 13
- braised potatoes, turnip tops, zhoug, puntarelle (gf, df) 8
- tender-stem broccoli, parsley emulsion, caramelised miso powder (gf, df) 7

specials

- cup of swiss onion soup, Gruyère crouton (gf) 5.50
- peanut butter & oat cookie, vanilla semifreddo, chocolate (gf) 6.50
- chocolate & olive oil mousse, preserved orange, coriander seeds (gf, df) 6.50

(gluten free bread available + £3)

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

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