

menu week 20th December

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

- cup of mushroom & chestnut soup, toasted pine nuts (gf, df) 4.50
- sea bream carpaccio, chilli & lime dressing, coriander yoghurt (gf, df) 8
- radicchio, pickled grapes, candied walnuts, fourme d'ambert (gf) 8
- chilli & garlic mussels, pepper & tomato sauce (gf, df) 8
- mushroom risotto, crème crue, caramelised miso powder (gf) 10
- Flying Frenchman sausage, stewed tomato & white bean cassalette (gf, df) 10
- tartiflette Savoyarde (gf) 12
- chai-spice rice pudding (gf) 6.50
- chocolate & olive oil mousse, preserved orange, coriander seeds (gf, df) 6.50
- bay leaf panna cotta, quince & bergamot compote, spéculos crumb 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