

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

menu week 6th December

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

- cured Chalk Stream trout, beetroot relish, sour yoghurt, dill (gf) 9
radicchio, pickled grapes, candied walnuts, fourme d'ambert (gf) 8
Dijon & clementine ham, carrot puree, baby leaves, crackling crumb (gf, df) 10
charred pepper hummus, seasonal greens, kasha, harissa oil (gf, df) 8
cup of winter roots & roasted garlic soup (gf, df) 4.50

specials

- tartiflette Savoyarde (gf) 12
mussels, chilli, garlic, tomato, basil, Flying Frenchman chorizo (gf, df) 8.50
earl grey panna cotta, stewed quince & bergamot (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