

*menu week 13th December*

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

cup of mushroom & chestnut soup (gf, df) 4.50

chilli & garlic mussels, red pepper, basil (gf, df) 8

radicchio, pickled grapes, candied walnuts, fourme d'ambert (gf) 8

socca pancake, chipotle-smashed lentils, roasted vegetables, harissa oil (gf, df) 9

Flying Frenchman sausage, stewed tomato & white bean cassalette (gf, df) 10

Dijon & clementine ham hock, carrot puree, hazelnuts, crackling crumb (gf, df) 10

tartiflette Savoyarde (gf) 12

chai-spice rice pudding, quince & bergamot compote (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

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instagram: @goatin.thegarden  
[www.goatinthegarden.co.uk](http://www.goatinthegarden.co.uk)