

GOAT IN THE GARDEN CHEF RESIDENCY @ AUTHENTIQUE / SEPT 18 - APR 19

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

beetroot tartare, Cacklebean egg, horseradish aioli (gf, df) 7.50

smoked mackerel pâté, winter apple, pickled kohlrabi, sourdough (gfo) 8

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

maple-glazed sweet potato, goat's curd, spinach & walnut pesto (gf) 9

roasted jerusalem artichokes, sunflower seed praline, cavolo nero (gf, df) 9

chilli & citrus roasted pork shoulder, blood orange, mustard leaves (gf, df) 10

tartiflette Savoyarde (gf) 12

chai-spiced rice pudding (gf) 6.50

chocolate & olive oil mousse, preserved orange, coriander seeds (gf, df) 6.50

our suppliers:

pork shoulder: Cherry Orchard Farm - Sussex

smoked mackerel: Cornwall/Scotland

fruit & vegetables: mostly from Langridge Organic & some from our friends at Fam Market down the road

micro herbs: Minicrops - Deptford

eggs: Cackleberry Farm - Cotswolds

cheese: Authentique Epicerie & Bar !

(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

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