

GOAT IN THE GARDEN CHEF RESIDENCY @ AUTHENTIQUE

our menu is designed for sharing

crown prince squash, pumpkin seed praline, salsa verde (gf, df) 8

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

jerusalem artichokes, goat cheese, mushroom gremolata, hazelnuts (gf) 9

smoked goat leg, goat curd, charred leeks (gf) 14

tartiflette Savoyarde (gf) 12

please allow 20 minutes

specials:

red wine braised cuttlefish, lemon & thyme chickpeas (gf, df) *market price*

poached haddock, wild garlic pesto, white beans (gf) *market price*

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

lavender panna cotta, quince & honey compote, amaretti (gf) 6.50

our suppliers:

goat: Cotswold Kid Meat (aka: Just Kidding)

seafood: Henderson Seafood

veg: Langridge Organic, or from our friends down the road at Fam

cheese: from Authentique!

(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