

GOAT IN THE GARDEN @ AUTHENTIQUE  
*3rd -6th April*

*our menu is designed for sharing*

cured gurnard, cédrat dressing, crème crue (gf) 6

grilled calçots, romesco (gf, df) 6

glazed carrots, caramelised whey, charred onion dressing (gf) 6

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

Cacklebean egg, smoked eel cream, monk's beard (gf) 8.50

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

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

poached English rhubarb, mascarpone cream, bergamot meringue (gf) 6.50

*our suppliers:*

*goat: Cotswold Kid Meat (aka: Just Kidding)*

*seafood: Henderson Seafood*

*smoked eel: MW Capture*

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

*eggs: Cackleberry Farm*

*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](http://www.goatinthegarden.co.uk)