

GOAT IN THE GARDEN @ AUTHENTIQUE

*our menu is designed for sharing*

potato flatbread, aubergine spread & shungiku leaves (gf, df) 7

heritage beetroot, tarragon salad cream & olive crumb (gf) 7

kabocha pumpkin, huacatay salsa verde & pumpkin seed praline (gf, df) 8

day boat mackerel tartare, mussel rilletes & celeriac top emulsion (gf, df) 10.50

tartiflette Savoyarde (gf) 12

crispy lamb sweetbreads, anticucho caramel, daikon & wasabina (gf) 12.50

frangipane cake, roasted plum & kernel cream (gf) 6.50

*our suppliers:*

*sweetbreads: HG Walter*

*seafood: Henderson seafood*

*veg: Nama Yasai or from our friends down the road at Fam*

*eggs: Fluffetts Farm*

*raw rapeseed oil: Duchess Oil*

*wild fruit: foraged by us cheese, vinegars & preserves: 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