

GOAT IN THE GARDEN @ AUTHENTIQUE

our menu is designed for sharing

potato flatbread, nasu aubergine, 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

fish of the day tartare, fermented tomato dressing & pickled daikon (gf,df) £11.5

smoked goat leg, charred leek & goat curd (gf) £14

girolles, hazelnuts, pullet yolk & wild herbs raclette (gf) £15

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

(gluten free bread available + £3)

our suppliers:

goat: Cotswold Kid Meat (aka: Just Kidding)

seafood: Henderson seafood

veg: NamaYasai Farm (East Sussex)

pullet eggs: Fluffetts Farm

raw rapeseed oil: Duchess Oil

cheese, vinegar & preserves: from Authentique!

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