

GOAT IN THE GARDEN CHEF RESIDENCY @ AUTHENTIQUE / SEPT - DEC

menu week 11th October

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

swiss onion soup 7

pork & walnut pâté, pickled beetroots, quetsche chutney 7.50

roasted acorn squash, tandoori carrots, purple kale, carrot top salsa verde 8

palourde clams, dry cider, wild sea vegetables, bacon 13

welsh black beef short rib, miso, charred pear, white beans & hazelnuts 14

seasonal salad leaves, fresh herbs, épicerie mustard vinaigrette 4.50

strawberry & basil parfait, sablé biscuit, greengages, balsamic shrub 6.50

chocolate & olive oil mousse, preserved orange, coriander seeds 6.50

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](https://www.instagram.com/goatinthegarden)
www.goatinthegarden.co.uk

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