

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

*menu week 29th November*

- cured Chalk Stream trout, beetroot relish, sour yoghurt, dill (gf) 9  
radicchio, pickled grapes, candied walnuts, fourme d'ambert (gf) 8  
boeuf bourguignon, smoked pancetta, pickled mustard seeds (gf, df) 13  
braised potatoes, cavolo nero, Flying Frenchman chorizo, zhoug (gf, df) 8  
tender-stem broccoli, parsley emulsion, caramelised miso powder (gf, df) 7  
fenugreek & fennel seed daal (gf, df) 6

*specials*

- tartiflette Savoyarde (gf) 12
- earl grey panna cotta, stewed quince & bergamot (gf) 6.5  
chocolate & olive oil mousse, preserved orange, coriander seeds (gf, df) 6.50

(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)