menu week 20th December

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

cup of mushroom & chestnut soup, toasted pine nuts (gf, df) 4.50

sea bream carpaccio, chilli & lime dressing, coriander yoghurt (gf, df) 8

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

chilli & garlic mussels, pepper & tomato sauce (gf, df) 8

mushroom risotto, crème crue, caramelised miso powder (gf) 10

Flying Frenchman sausage, stewed tomato & white bean cassolette (gf, df) 10

tartiflette Savoyarde (gf) 12

chai-spice rice pudding (gf) 6.50

chocolate & olive oil mousse, preserved orange, coriander seeds (gf, df) 6.50 bay leaf panna cotta, quince & bergamot compote, spéculos crumb 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

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