

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

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

ham hock terrine, beetroot jam, baby leaves (gf, df) 7

maple-glazed sweet potato, spinach & walnut pesto, yellow chilli sauce (gf) 9

roasted jerusalem artichokes, sunflower seed praline, cavolo nero (gf, df) 9

tartiflette Savoyarde (gf) 12

special:

smoked mackerel pâté, winter apple, kohlrabi (gf) 7

chocolate & olive oil mousse, preserved orange, coriander seeds (gf, df)
6.50

our suppliers:

goat: Just Kidding - Cotswold Kid Meat

pork: HG Walter

smoked mackerel: Severn & Wye Smokery

fruit & vegetables: mostly from Langridge Organic & some from our friends at Fam Market down the road

micro herbs: Minicrops - Deptford

eggs: Cackleberry Farm - Cotswolds

cheese: Authentique Epicerie & Bar !

(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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seasonal leaves, candied pecans, bacon, anchovy dressing (gf) 8.50

ham hock & smoked eel terrine, beetroot jam, baby leaves (gf, df) 9

maple-glazed sweet potato, spinach & walnut pesto, yellow chilli sauce (gf) 9

roasted jerusalem artichokes, sunflower seed praline, cavolo nero (gf, df) 9

smoked goat leg, whey, goat curd, charred leeks (gf) 14

tartiflette Savoyarde (gf) 12

goat's cheesecake, Conference pear, Calvados (gf) 6.50

chocolate & olive oil mousse, preserved orange, coriander seeds (gf, df)
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