

GOAT IN THE GARDEN CHEF RESIDENCY @ AUTHENTIQUE

*our menu is designed for sharing*

crown prince squash, pumpkin seed praline, salsa verde (gf, df) 8

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

jerusalem artichokes, goat cheese, mushroom gremolata, hazelnuts (gf) 9

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

tartiflette Savoyarde (gf) 12

*please allow 20 minutes*

*special:* red wine braised cuttlefish, lemon & thyme chickpeas (gf, df)  
*market price*

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

lavender panna cotta, quince & honey compote, amaretti (gf) 6.50

*our suppliers:*

*goat: Cotswold Kid Meat (aka: Just Kidding)*

*seafood: Henderson Seafood*

*veg: Langridge Organic, or from our friends down the road at Fam*

*cheese: from Authentique!*

(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)



