

GOAT IN THE GARDEN @ AUTHENTIQUE
17th-19th April

our menu is designed for sharing

fresh pea salad, pea mousse, goat's cheese (gf) 6.50

white asparagus, comté aioli (gf) 7.50

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

crab & radicchio gratin (gf) 12

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

Specials:

Cacklebean egg, smoked eel cream, monk's beard (gf) 8.50

braised pork cheeks, ancho chilli sauce, green lentils (gf, df) 10

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

poached English rhubarb, mascarpone cream, bergamot meringue (gf) 6.50

our suppliers:

goat: Cotswold Kid Meat (aka: Just Kidding)

pork: Cherry Orchard Farm, Suffolk

smoked eel: MW Capture

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

eggs: Cackleberry Farm

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