

GOAT IN THE GARDEN @ AUTHENTIQUE  
*25th - 28th April*

*our menu is designed for sharing*

slow roasted carrots, charred onion dressing, goat caramel (gf) 6

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

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

cured fish of the day, pomélo & timut pepper conserve, crème crue,  
pistachios (gf) 9

crab & radicchio gratin (gf) 12

British asparagus, confit duck leg, roast duck vinaigrette, Cacklebean egg  
(gf, df) 14

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

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)*

*free-range Aylesbury duck: HG Walter*

*fish: Henderson seafood*

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

*eggs: Cackleberry Farm*

*cheese, vinegars & preserves: 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)