

## GOAT IN THE GARDEN @ AUTHENTIQUE

*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

Isle of Wight asparagus, pullet egg, Pont d'Yeu, brown butter sauce (gf) 8  
*#feastfairly*

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

La Latteria burrata, Isle of Wight heirloom tomatoes, roasted peppers (gf) 8

cured brill, pomélo & timut pepper conserve, crème crue, pistachios (gf) 9

crab & radicchio gratin (gf) 12

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

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

buttermilk panna cotta, British strawberries, birch sap, cardamom honey  
crumb (gf) 7.50 *#feastfairly*

### *our suppliers:*

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

*seafood: Henderson seafood*

*asparagus: Ben Brown (Isle of Wight)*

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

*pullet eggs: Fenton Farm*

*raw rapeseed oil: Duchess Oil*

*burrata: La Latteria (London)*

*buttermilk & cream: The Estate Dairy*

*foraged goodies: London Wild Fruits*

*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)

## FEAST FAIRLY

We are collaborating with Foodchain for the Feast Fairly Project. Our suppliers have told us what products and by-products they have that would otherwise go to waste, and we came up with a few dishes to showcase them! £1 pound from each dish sold will go to Refettorio Felix.

This week, we are using:

Ben Brown's broken asparagus from the Isle of Wight

Fenton Farm pullet eggs: pullet eggs are small eggs from young chickens who are just starting to lay. The eggs are too small for industry standards, but are absolutely delicious and have a larger yolk than white (every chef's dream!)

Pont d'Yeu from Authentique: pont d'Yeu is usually a soft cheese, but when it hardens it's perfect for grating!

Buttermilk from The Estate Dairy: buttermilk is a by-product of butter production, and has a natural sourness which is delicious in desserts!