

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

crab & radicchio gratin (gf) 12

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

specials:

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

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

buttermilk panna cotta, British strawberries, 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

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

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!