

GOAT IN THE GARDEN @ AUTHENTIQUE

our menu is designed for sharing

potato flatbread, Fessli, apple & sage jelly (gf) £7

aubergine, miso, walnut & sour plum (gf, df) £8

heirloom beetroot, olive & elderberry (gf, df) £8.50

turnip, cured yolk, liquorice & lardo (gf) £10

raw plaice, lacto tomato & red daikon (gf, df) £11.50

smoked goat, leeks & curd (gf) £14

bay custard tart, damson & sage (gf) £6.50

chocolate & olive oil mousse (gf, df) £6.50

(gluten free bread available + £3)

our suppliers:

goat: Cotswold Kid Meat (aka: Just Kidding)

seafood: Henderson seafood

veg: Namayasai Farm (Sussex) or our friends down the road at Fam

pullet eggs: Fluffetts Farm

raw rapeseed oil: Duchess Oil

wild fruit: foraged by us

cheese, vinegar & preserves: from Authentique!

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