

The Goat Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

Lemon & thyme infused olives £3.25 (ve)

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Chicken wings in yakiniku BBQ glaze and Asian-style slaw £5.25

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.50 (a, n)

Mushrooms and dolcelatte on toasted sourdough £5.50 (v)

Marmalade-roasted beets with lentils and pickled walnuts drizzled with sunflower seed & herb dressing £5.25 (ve, n)

Fried squid with a sweet chilli glaze £6

*Smoked salmon, sourdough, crème fraîche and capers
£7.50*

Salads & light mains

*Asparagus & sun dried tomato risotto with pecorino and
pumpkin seeds £11 (v)*

*Caesar salad with chargrilled chicken breast, gem
lettuce, anchovies, olives and Caesar dressing, topped
with shaved cheese, bacon and toasted sourdough
croutons £10*

*Chargrilled halloumi, avocado & papaya salad, served
with red pepper and onion, drizzled with citrus dressing
£11.50 (v)*

Main courses

*Fish & chips - line caught cod, ale-battered, served with
triple-cooked chips, mushy peas and tartare sauce £12.25
(a)*

*Handmade British beef burger in a brioche bun with
bacon and melted cheese, served with a gherkin and fries
£11.95*

*Sausage & mash - Cherry Orchard Farm pork sausages
on spring onion mash with crispy onions and a red wine
jus £12.50*

*Handmade chicken Kiev, creamy mash and cavolo nero
£10.50*

*28-day aged rib-eye steak, mini Yorkshire puddings filled
with caramelised onions, triple-cooked chips and a*

horseradish butter £16

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing £10.25 (ve)

Guinea fowl breast stuffed with spinach and pecorino, served with roasted butternut squash and stem broccoli £15.50

Confit duck leg served with beluga lentils, creamy mash and cavolo nero £14.50

Sides

Sweet potato fries £3.50

Side salad £3.50

Onion rings £2.50 (a)

Triple-cooked chips 3

Stem broccoli £3.50

Desserts

British cheese board including Cornish blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St. Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney £7.75 (v)

Warm chocolate brownie served with hazelnut ice cream £5.50 (v, n)

Lemon tart with raspberries £5.50

Sticky toffee pudding and vanilla ice cream £5.50 (v, n)

*Chantilly cream-filled profiteroles with caramel sauce
£5.50 (v)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*