

THE GRAZING GOAT

SET MENU

Three Courses 59 Four Courses 68

STARTERS

Jerusalem artichoke soup, blue cheese rarebit

Duck liver parfait,
duck fat brioche, shallot jam

Burrata,
roasted pumpkin, radicchio and pomegranate

MAINS

Hen of the woods mushroom hotpot

Dry-aged sirloin of beef,
rhand cut chips, béarnaise

Roasted hake,
curly kale, brown shrimps, capers and brown butter

SIDES

*All served family style
winter greens / truffle mash / red cabbage*

PUDDING

Fig and almond tart,
marscapone

Bramley apple pie,
salted caramel, pecans and vanilla ice cream

Hot chocolate pudding,
caramel ice cream

CHEESE

Selection of british cheese, fruit & biscuits

Includes bread and a selection of sides for the table

All prices include VAT.

An optional 15% service charge will be included on your bill.

Allergens? Please tell your server.

THE GRAZING GOAT

SUNDAY SET MENU

Three Courses 59 Four Courses 68

STARTERS

Jerusalem artichoke soup, blue cheese rarebit

Duck liver parfait,
duck fat brioche, shallot jam

Burrata,
roasted pumpkin, radicchio and pomegranate

MAINS

Dry-aged rare breed sirloin,
horseradish

Roasted leg of lamb
fresh mint sauce

Hen of the woods mushroom hotpot

SIDES

*All roasts are served with beef-fat roast potatoes, glazed carrots,
tenderstem broccoli, Yorkshire pudding and gravy*

PUDDING

Fig and almond tart,
marscapone

Bramley apple pie,
salted caramel, pecans and vanilla ice cream

Hot chocolate pudding,
caramel ice cream

CHEESE

Selection of british cheese, fruit & biscuits

Includes bread and a selection of sides for the table

All prices include VAT.

An optional 15% service charge will be included on your bill.

Allergens? Please tell your server.