

THE GRAZING GOAT

SNACKS	Sourdough and Butter	3.5
	Scotch Egg, Kimchi Ketchup	8
	Chilli Salt Squid, Smoked Chilli & Lime	9
	Sausage Roll, Homemade Brown Sauce	8
	Artichoke Fritters, Truffle Mayonnaise	9
OYSTERS	SERVED WITH A SHALLOT MIGNONETTE	
	Jersey Rock No:3	3 each
	Wild Fal River Native No:3	4 each
	Lindisfarne Rock No:3	3.5 each
STARTERS	Jerusalem Artichoke Soup, Blue Cheese Rarebit	9
	Dry-Aged Beef Tartare, Dripping Sourdough	14 / 19
	Burrata, Roasted Pumpkin, Radicchio and Pomegranate	13
	Duck Liver Parfait, Duck Fat Brioche, Shallot Jam	11
	Baked Hand-Dived Scallop, Montgomery Cheddar Gratin	14
SALADS	Roasted Beetroots and Leaves, Red Chicory, Candied Walnuts, Goats Curd	13
	Winter Kale, Buttermilk, Preserved Lemon, Pecorino and Smoked Anchovies	14
MAINS	Battered Haddock, Chips, Mushy Peas and Tartare Sauce	19
	Roasted Hake, Curly Kale, Brown Shrimps, Capers and Brown Butter	26
	Pan-Fried Gnocchi, Delica Pumpkin, Sage and Blood Orange	18.5
	Steak Pie, Mash and Guinness Sauce	21
	Bacon & Cheese Burger, Tomato Relish, Peppercorn Mayo and Fries	18
GRILLS	Mangalitsa Pork Chop	32
	Grilled Half Free Range Chicken with Sage and Garlic Butter	20
	Ribeye on the bone 450g	35
	Fillet 300g	42
	12 Year Old Dairy Cow Prime Rib 750-800g	90
	<i>Sauces</i> BEARNAISE, PEPPERCORN, WILD MUSHROOM, CHIMICHURRI	3.5 each
VEGETABLES	Fries - Truffle & Parmesan or Plain	5.5 / 5
	Mash with Smoked Bacon and Spring Onion	5
	Winter Greens, Lemon and Hazelnut	4.5
	Mixed Leaf Salad	4.5
PUDDING	Bramley Apple Pie, Pecans, Salted Caramel, Vanilla Ice Cream	8
	Hot Chocolate Pudding, Caramel Ice Cream	8
	Fig and Almond Tart, Mascarpone	8
	British Cheese with Quince, Fig Chutney and Biscuits	12
	<i>Petit Fours</i> CHOCOLATE FUDGE AND BLOOD ORANGE JELLY	4

All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server. We are a cashless venue and only accept credit and debit card payments.