## **GOAT**

<u>Plates</u>	
Weekly Steak Cut - Peppercorn and Mushroom Sauce	Ask Server
Beetroot Carpaccio, Walnut, Feta, EVOO	<b>I</b> 4
Wild Mushrooms, Tarragon, Alliums, Hazelnut	14
Fried Chicken, Buffalo Sauce, Ranch, Old Bay	15
Confit Pheasant, Pomme Puree, Carrot Bay Puree, Leek	16
Beer Battered Monkfish Cheek, Chip Shop Curry Sauce, Szechuan Chilli Oil	I4
GOAT Smash, Double Aged Patty, Burger Sauce, American Cheese, Dill Pickle	15
Burrata, Truffle, Sourdough, EVOO	I3
Burnt Leeks, Tenderstem Broccoli, Marinated Courgettes, Herb Oil, Romesco	I3
Pulled Lamb, Bulgur, Chives, Creme Fraiche, Tarragon	16
Orange and Tarragon Gravlax, Apple Gel, Pickled Cucumber and Apple	15
Duck Prosciutto, Bitter Leaves, Rocket, Orange, Burrata	15
<u>Grill</u>	
Thai Satay Chicken, Charred, Peanut Sauce	13
Yakitori King Prawns, Spring Onion, Kombu Tare	I2
<u>Large Plates</u>	
Spatchcock Roast Chicken	18/32
Dry Aged T Bone, I.5KG	95
Lemon Sole	70
<u>Snacks</u>	
Fries	5
Truffle and Parmesan Fries	8
Cobble Lane Cured Meats	12
Confit Potato Pave, Garlic, Parmesan	II
Crispy Potato Puffs, Garlic, Parmesan, Herb Oil	IO
<u>Desserts</u>	
White Chocolate Raspberry Creme Brulee	8
Lemon Tart	9

Icecream/Sorbet

## **GOAT**

## <u>Pizza</u>

<u>Tomato Base</u>	
Margherita	I
Pepperoni, Add Hot Honey +3	16
Prosciutto, Red Onion, Rocket	I
Nduja, Garlic, Leeks, Red Pepper and Almond Sauce	10
White Base	
Burrata, Truffle, Olive Oil, Add Fresh Truffle +8	18
Goats Cheese, Carmelised Onion, Rocket	I
Potato, Salami, Red Onion, Cured Egg Yolk	I
Potato Flatbread	
Chilli Garlic Butter	9
Pancetta, Garlic, Parsley, Cavolo Nero	I
Nduja, Burrata, Honey	I'
Hazelnut, Leeks, Stracciatella, Green Beans	I
Sausage, Fennel, Goats Cheese	I
<u>Extras</u>	
Garlic Aioli	2
Nduja Aoili	3
Chilli Garlic Butter	3
Herb Oil	3
Mushroom Sauce	4
Peppercorn Sauce	4
Bread	3