

GOAT

Plates

Weekly Steak Cut - Peppercorn and Mushroom Sauce	Ask Server
Beetroot Carpaccio, Walnut, Feta, EVOO	I4
Wild Mushrooms, Tarragon, Alliums, Hazelnut	I4
Fried Chicken, Buffalo Sauce, Ranch, Old Bay	I5
Partridge Two Ways, Pomme Puree, Raspberry, Hazelnut, Green Beans	I6
Beer Battered Monkfish Cheek, Chip Shop Curry Sauce, Szechuan Chilli Oil	I4
GOAT Smash, Double Aged Patty, Burger Sauce, American Cheese, Dill Pickle	I5
Burrata, Truffle, Sourdough, EVOO	I3
Burnt Leeks, Tenderstem Broccoli, Marinated Courgettes, Herb Oil, Romesco	I3
Pulled Lamb, Bulgur, Chives, Creme Fraiche, Tarragon, Peas	I6
Duck Prosciutto, Bitter Leaves, Rocket, Orange, Burrata	I6
House Cured Salmon, Apple, Orange, Tarragon, Cucumber, Horseradish Creme	I6

Grill

Thai Satay Chicken, Charred, Peanut Sauce	I3
Yakitori King Prawns, Spring Onion, Kombu Tare	I2

Large Plates

Spatchcock Roast Chicken	I8/32
Dry Aged T Bone, 1.5KG	95
Lemon Sole	70

Snacks

Fries	5
Truffle and Parmesan Fries	8
Cobble Lane Cured Meats	I2
Confit Potato Pave, Garlic, Parmesan	II
Potato Puffs, Garlic, Parmesan, Herb Oil	IO

Desserts

White Chocolate Raspberry Creme Brulee	8
Lemon Tart	9
Icecream/Sorbet	7

Ask us for our vegan and gluten free menu

Allergy Notice: Our kitchen handles a variety of ingredients, including common allergens. While we take precautions to minimize cross-contamination, we cannot guarantee that our dishes are completely free from traces of allergens. If you have a severe allergy, please inform our staff before placing your order.

A discretionary service charge of 12.5% will be added to your bill.

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Pizza

Tomato Base

Margherita	14
Pepperoni, Add Hot Honey +3	16
Prosciutto, Red Onion, Rocket	15
Nduja, Garlic, Leeks, Red Pepper and Almond Sauce	16

White Base

Burrata, Truffle, Olive Oil	18
Goats Cheese, Carmelised Onion, Rocket	15
Potato, Salami, Red Onion, Cured Egg Yolk	15

Potato Flatbread

Chilli Garlic Butter	9
Pancetta, Garlic, Parsley, Cavolo Nero	11
Nduja, Burrata, Honey	13
Hazelnut, Leeks, Stracciatella, Green Beans	12
Sausage, Fennel, Goats Cheese	14

Extras

Garlic Aioli	2
Nduja Aioli	3
Chilli Garlic Butter	3
Herb Oil	3
Mushroom Sauce	4
Peppercorn Sauce	4
Bread	3

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