

GOAT

february 2024

valentines day set menu

55 for 3 courses, 45 for 2 courses

starter

toasted brioche, nduja devilled crab, red onion, artichoke crisp
burnt leeks, tenderstem broccoli, courgettes, romesco, feta
burrata, cobble lane cured meats, sourdough (for 2)
thai satay chicken skewer, peanut sauce
char siu bbq hispi cabbage

main

500g dry aged sirloin, peppercorn & mushroom sauce (for 2) +15
adobo roast cauliflower, pineapple salsa, pickled red onion
duck breast, pomme puree, green beans, hazelnut, raspberry
halibut cooked over coals, samphire, brown butter dashi
genovese rigatoni, garlic pangritata, parmesan

dessert

icecream/sorbet

lemon tart, mango velouté

basque cheesecake

baron bigod, lavender honey, pickled raspberries, hobnobs +4

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.