

# FEASTING MENU ONE

*Autumn - Winter*

**58** *per person*

*Served family style*

*Coombeshead Sourdough, Keen's Whey Butter*

## TO START

Fish Frittura, Lime Aioli

Venison Arancini, Grapeseed Mustard

Salt Baked Beets, Labneh, Castelfranco, Sour Cherry Molasses

## MAIN EVENT

Grilled Free Range Chicken, Sage & Garlic Butter

Delica Pumpkin Risotto, Westcombe Ricotta, Chilli Oil

Day Boat Fish, Seasonal Garnish

Hand Cut Chips | Mixed London Leaf Salad

## SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

Orange Spiced Madeleines

[Click for Calories](#)



**CH**

@THEGRAZINGGOATW1

# THE GRAZING GOAT

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

# FEASTING MENU TWO

*Autumn - Winter*

**78** per person

*Served family style*

*Warm Coombeshead Sourdough, Keen's Whey Butter*

## TO START

Colston Basset, Date & Walnut Croquettes, Kohlrabi, Apple

Cubitt House Smoked Salmon, Irish Potato Bread, Crème Fraîche, Cornish Exmoor Caviar  
Sugar Pit Pork Ribs, Winter Slaw

## MAIN EVENT

Winter Truffle Steak au Poivre, Tewksbury Sauce  
Baked Delicia Pumpkin Risotto, Pistachio, Pecorino  
Grilled Sea Trout, Horse Radish Cream, Lemon

Chips, Aioli | Winter Greens

## SWEET THINGS

Panna Cotta, Autumn Fruit Jelly  
Cannoli, Espresso Ganache, Hazelnuts

[Click for Calories](#)



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# FEASTING MENU THREE

*Autumn - Winter*

**95** *per person*

*Served family style*

*Warm Coombeshead Sourdough, Keen's Whey Butter*

## TO START

Colston Basset, Date & Walnut Croquettes, Kohlrabi, Apple Slaw

Baked Scallop, Montgomery Cheese Sauce

Tamworth Pork Rillette, Sourdough, Dill Mustard Cucumber

## MAIN EVENT

Roast Halibut, Brown Shrimp, Chicken Butter Sauce

Spiced Cauliflower, Pecorino, Mascarpone

Angus Beef & Wild Mushroom Wellington, Tewksbury Sauce

Chips, Aioli | Winter Greens

## SWEET THINGS

Pannetone, Brown Butter Pudding, Roasted Black Figs, Spiced Custard

Sea Salt Milk Chocolate Doughnuts, Dark Chocolate Sauce

[Click for Calories](#)



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## BOLT - ONS

Cubitt House Cured Salmon, Neals Yard Crème Fraîche,  
Bread & Butter Pickles, Rye +75 *serves four to six*



Neals Yard Cheese Board, Boozy Fruit Chutney +75 *serves four to six*

Petit Four +4.5 *per person*

## SEASONAL FEASTING SPECIALS

*Minimum of 10 per item*

### APRIL & MAY

Spring Lamb, Wild Garlic Pesto 20 *per person*

### JUNE

Steamed Wye Valley Asparagus, Brown Butter Hollandaise 12 *per person*

### JULY

New Season Cherry & Rose Pavlova 10 *per person*

### AUGUST

13<sup>TH</sup> - 31<sup>ST</sup>

Roasted Grouse, Bread Sauce, Game Chips, Crab Apple Jelly 25 *per person*

### SEPTEMBER

New Season Native Wild River Fal Oysters, Shallot Mignonette 13 *per person*

### OCTOBER

Game Pie, Autumn Black Truffle Mash 16 *per person*

### NOVEMBER

Pasta Al Forno with Fontina, Buffalo Mozzarella, Alba White Truffle 20 *per person*

### ALL YEAR

Seasonal Seafood Platter 25 *per person*

North Atlantic Prawns, Cornish Crab, Lobster, Mussels, Rock or Native Oysters, Aioli

[Click for Calories](#)

## THE GRAZING GOAT

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