

# FEASTING MENU ONE

*Autumn*

**58** *per person*

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

## TO START

House Cured Chalk Stream Trout, Fennel, Pomegranate, Dill  
Scotch Egg, Chop Sauce  
Padron Peppers, Lemon, Sea Salt

## MAIN EVENT

Grilled Cotswold Chicken, Garlic & Sage Butter  
Market Fish, Buttered Seasonal Greens

*Individually plated option for vegetarian guests:*

Baked Conchiglioni, Delica Pumpkin, Sage, Walnuts

Fries, Aioli | London Leaf Salad

## SWEET THINGS

Sticky Toffee Pudding, Butterscotch, Malt Ice Cream  
Amedei Chocolate Truffles

[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*

**78** per person

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

## TO START

Crispy Cod Cheeks, Curried Mayonnaise  
Duck Liver Parfait, Spiced Quince Chutney, Sourdough  
Roasted Beetroots, Winter Leaves, Fresh Figs, Date Molasses, Hazelnuts

## MAIN EVENT

Grilled Angus Sirloin, Bone Marrow & Roasted Garlic  
The Grazing Goat Seafood Stew, Chilli Oil  
*Individually plated option for vegetarian guests:*  
Baked Conchiglioni, Delica Pumpkin, Sage, Walnuts  
Hand Cut Chips | Seasonal Greens, Olive Oil, Lemon

## SWEET THINGS

Plum & Blackberry Crumble, Spiced Rum Custard  
Amedei Chocolate Truffles

[Click for Calories](#)



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# FEASTING MENU THREE

*Autumn*

**95** *per person*

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

## TO START

Searched Scallops, Sweet Cured Bacon Jam, Butter Sauce  
Beef Tartare, Cured Yolk, Truffle Mayonnaise, Dripping Toast  
Burrata, Castel Franco, Candied Kumquats, Citrus Honey Dressing

## MAIN EVENT

*(Please choose one option)*

Slow Roasted Suckling Pig, Cavolo Nero, Roasted Figs, Fennel

*or*

Baked Whole Turbot, Clams, Sea Herbs, Lemon Butter

*Individually plated option for vegetarian guests:*

Baked Conchiglioni, Delica Pumpkin, Sage, Walnuts

Seasonal Greens, Olive Oil, Lemon | London Leaf & Herb Salad

Roast Autumn Squash, Capers & Parsley Brown Butter

## SWEET THINGS

Flourless Chocolate Cake, Salted Caramel, Hazelnut Ice Cream  
Amedei Chocolate Truffles

[Click for Calories](#)



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## BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche,  
Pickles, Rye 75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*



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