

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

ROAST

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

ROAST

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, Caper & 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

Cubitt House Cured 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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