



### SNACKS

- Wildfarmed Sourdough, Truffled Butter 4.5
- Cornish Sardines & Nduja on Toast 8
- Scotch Egg, Chop Sauce 8
- Courgette Fritti, Mint, Raw Honey 6.5
- Crispy Cod Cheeks, Curried Mayonnaise 10
- Spring Crudités, Whipped Broad Beans 9

### SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette



### STARTERS

- Middle White Pork & Pistachio Terrine, Pickles, Sourdough 10
- Pea Soup, Smoked Haddock, Neal's Yard Crème Fraîche
- Burrata, Marinda Tomatoes, Focaccia, Basil 14
- Sea Bream Crudo, Blood Orange, Sea Herbs, CH Olive Oil 12
- Steamed Shetland Mussels, Cider & Bay 12 / 20
- Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast 14 / 22

### SALADS

- Poached Chalk Stream Trout, Crème Fraîche, Cucumber, Radish, Dill 14
- Violette Artichokes, Fennel, Spelt, Preserved Lemon 13

### MAINS

- Cubitt House Burger, Bacon Jam, Smoked Cheddar, Mustard Mayonnaise, Fries 19.75
- Fresh Pasta, Romano Courgettes, Mascarpone & Pangrattato 18
- Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
- Steak, Guinness & Stilton Pie, Bone Marrow Gravy 20
- Slow Cooked Lamb Shoulder, Broad Beans, Chard, Salsa Verde 29
- Whole Roast Plaice, Spring Leeks, Wild Garlic 26
- Brixham Day Boat Fish - *Market Price*

### FROM THE GRILL

- Half Chicken, Sage & Garlic Butter 23
- Pork Chop, Roasted Apple & Rosemary 28

### Angus Steaks

Flat Iron 31      Rib Eye 41

Porterhouse 98 *for two to share*

*Steaks served with Grilled Bone Marrow & Garlic*

### SAUCES - 3

Peppercorn      Wild Mushroom      Gremolata      Béarnaise

### SIDES - 6

- Fries - Hand Cut Chips *Add Truffle & Parmesan 2*
- Steamed Romano Courgettes, Oregano      Seasonal Greens, Lemon & Olive Oil
- Jersey Royals, Wild Garlic Butter      Peas à la Française
- Mashed Potatoes      Ed's Veg Mixed Leaves, Fig Leaf Dressing
- Roasted Young Carrots, Lovage Butter

[Click for Calories](#)

# THE GRAZING GOAT

**WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.**

**Meat** - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

**Fish** - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

**Fruit & Vegetables** - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London & 2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.

