



# PUB LUNCH FEASTING MENU

SPRING

*Available for Monday-Friday lunch bookings only*

**48** per person

*Served family style*

*Wild Farmed Sourdough, Salted Keen's Butter*

## TO START

Scotch Eggs, Pub Sauce

Caesar Salad, Beech Smoked Anchovies

## MAIN

Grilled Chicken, Sage & Lemon Butter

House Pie, Mash & Gravy

*Individually plated option for vegetarian guests:*

Fresh Pasta, Romano Courgettes, Mascarpone & Pangrattato

Fries | Buttered Seasonal Greens

## SWEET THINGS

Almond & Forced Rhubarb Tart, Neal's Yard Crème Fraîche

[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 ONE

SPRING

*Available for Monday-Saturday bookings only*

**60** per person

*Served family style*

*Wild Farmed Sourdough, Salted Keen's Butter*

## TO START

Scotch Eggs, Pub Sauce

Sea Bream Crudo, Blood Orange, Sea Herbs, CH Olive Oil

*Individually plated option for vegetarian guests:*

Spring Crudités, Whipped Broad Beans

## MAIN

Grilled Chicken, Sage & Lemon Butter

Angus Flat Iron, Roasted Mushrooms

*Individually plated option for vegetarian guests:*

Fresh Pasta, Romano Courgettes, Mascarpone & Pangrattato

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Peppercorn Sauce | Béarnaise

## SWEET THINGS

Basque Cheesecake, Fresh Raspberries

[CLICK FOR CALORIES](#)

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## FEASTING MENU TWO

SPRING

*Available for Monday-Saturday bookings only*

**80** per person

*Served family style*

*Wild Farmed Sourdough, Salted Keen's Butter*

### TO START

Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast  
Burrata, Isle of Wight Tomatoes, Basil

### MAIN

Grilled Chicken, Wild Garlic & Truffle Butter  
Angus Prime Rib, Roasted Garlic & Bone Marrow

*Individually plated option for vegetarian guests:*

Fresh Pasta, Romano Courgettes, Mascarpone & Pangrattato

Fries | Ed's Veg Salad Leaves | Seasonal Greens | Gratin Dauphinois  
Béarnaise | Red Wine Sauce

### SWEET THINGS

Rice Pudding Brûlée, Lemon Curd Ice Cream

[CLICK FOR CALORIES](#)

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# SUNDAY FEASTING MENU

SPRING

*Available for Sunday bookings only*

**60** per person

*Served family style*

*Wild Farmed Sourdough, Salted Keen's Butter*

## TO START

Scotch Eggs, Pub Sauce

Sea Bream Crudo, Blood Orange, Sea Herbs, CH Olive Oil

*Individually plated option for vegetarian guests:*

Spring Crudités, Whipped Broad Beans

## MAIN

Roast Angus Beef Rump

Grilled Chicken

*Individually plated option for vegetarian guests:*

Truffled Celeriac & Onion Pithivier, Vegan Gravy

Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Madeira Gravy

Bread Sauce | Horseradish Crème Fraîche

## SWEET THINGS

Sunday Sharing Dessert

[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*



CH

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# THE GRAZING GOAT

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