

### SNACKS

Wildfarmed Sourdough, Rosemary Butter 4.5

Grilled Lamb Skewers, Tzatziki 10

Scotch Egg, Chop Sauce 8

Courgette Fritti, Mint, Raw Honey 6.5

Crispy Cod Cheeks, Curried Mayonnaise 10

### SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette



### STARTERS

Middle White Pork & Pistachio Terrine, Pickles, Sourdough 10

Burrata, Romano Peppers, Kalamata Olives, Thyme 14

Tuna Crudo, Chilli, Lime, Pink Peppercorns 14

Grilled Red Prawns, Sobrasada, Lemon 10

Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Sourdough 14 / 22

### MAINS

Angus Burger, Bacon Jam, Smoked Cheddar, Mustard Mayonnaise, Fries 19.75

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Violette Artichokes, Spelt, Preserved Lemon, Herbs & Olive Oil 13

### SUNDAY ROAST

Salt Baked Celeriac, Onion & Truffle Pithivier, Vegan Gravy 18

Half Chicken, Sage & Garlic Butter 25

Angus Beef Rump, Bone Marrow, Horseradish Crème Fraîche 31

Slow Roasted Lamb Leg, Fresh Mint Sauce 31

Roast Porchetta, Spiced Apple, Gremolata 26

### ROAST SERVED FAMILY STYLE

*For tables of four or more*

28 per person

*All roasts served with Beef-Fat / Vegan Roast Potatoes,  
Seasonal Greens, Yorkshire Pudding, Gravy*

### SIDES - 6

Beef-Fat Roast Potatoes

Montgomery & Cauliflower Gratin

Honey Glazed Carrots

Steamed Runner Beans, Confit Shallots, Mint

Seasonal Greens, Lemon & Olive Oil

Ed's Veg Mixed Leaves, Fig Leaf Dressing

[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.

