



PUB LUNCH FEASTING MENU

AUTUMN — WINTER

Available for Monday-Friday lunch bookings only

48 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Whipped Goat's Curd, Spiced Walnuts, Crudités

MAIN

Grilled Chicken, Sage & Lemon Butter

Steak, Guinness & Stilton Pie

Individually plated option for vegetarian guests:

Fresh Pasta, Chanterelles, Pecorino, Sage

Fries | Mashed Potatoes | Buttered Seasonal Greens | Gravy

SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

[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

AUTUMN — WINTER

Available for Monday-Saturday bookings only

60 per person

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce

Grilled Red Prawns, Nduja & Lemon

Roasted Beetroot, Kale & Fresh Fig Salad

MAIN

Grilled Chicken, Sage & Lemon Butter

Angus Flat Iron, Roasted Mushrooms

Individually plated option for vegetarian guests:

Fresh Pasta, Chanterelles, Pecorino, Sage

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

SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

[CLICK FOR CALORIES](#)

CH

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FEASTING MENU TWO

AUTUMN — WINTER

Available for Monday-Saturday bookings only

80 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast

Grilled Red Prawns, Nduja & Lemon

Roasted Beetroot, Kale & Fresh Fig Salad

MAIN

Roast Chicken, Pork & Sage Stuffing

Slow Cooked Ox Cheek, Chestnuts & Marsala

Individually plated option for vegetarian guests:

Fresh Pasta, Chanterelles, Truffle, Pecorino

Fries | Seasonal Greens | Mashed Potato | Roasted Squash | Sage Brown Butter

Ed's Veg Salad Leaves | Wild Mushroom Sauce

SWEET THINGS

Pump Street Chocolate Tart, Hazelnuts, Neal's Yard Crème Fraîche

Hazelnut Rolos

[CLICK FOR CALORIES](#)

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SUNDAY FEASTING MENU

AUTUMN — WINTER

Available for Sunday bookings only

60 per person

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Scotch Eggs, Pub Sauce
Grilled Red Prawns, Nduja & Grilled Lemon
Roasted Beetroot, Kale & Fresh Fig Salad

ROASTS

Roast Angus Beef Rump & Chicken
Individually plated option for vegetarian guests:
Root Vegetable & Westcombe Cheddar Pie, Truffle Gravy

Roast Potatoes | Yorkshire Puddings | Seasonal Vegetables | Madeira Gravy
Bread Sauce | Horseradish Crème Fraîche

SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

[CLICK FOR CALORIES](#)

CH

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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

@THEGRAZINGGOATW1

THE GRAZING GOAT

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