



STARTERS

Stone-baked bread, salted butter	3.5
Pimm's cured trout, watercress mayonnaise, gooseberries, rye	10
Dry-aged beef tartare, confit egg, sourdough	12/18
Grilled asparagus, duck egg, black garlic, Berkswell	11/18
New season crudités, carrot hummus, heritage carrots, maple	8
Lobster scampi, lobster mayonnaise, baby gem, avocado	15

SUNDAY ROAST

*We source the very best British produce and all our roasts are served with beef-fat roast potatoes, glazed carrots, tenderstem broccoli, green beans, Yorkshire pudding & gravy.
Ask your server for today's specials.*

Dry-aged rare breed sirloin, horseradish 24

Leg of lamb, mint sauce 21

Middle White pork, Bramley apple sauce 20

Whole Somerset chicken to share, stuffing 22pp

Nut roast 18.5

MAINS

Artichoke, fennel & spiced tomato pithvier thyme dressing	18
Beer battered cod & chips triple cooked chips, crushed peas, tartare sauce	17
Grass-fed beef burger & fries bacon, Applewood, tomato relish, peppercorn mayonnaise	16

SIDES

Fries plain or truffle & parmesan	4.5/5.5
Roast potatoes	4.5
Asparagus gratin	5
Mixed leaf salad	4.5
Grilled hispi cabbage garlic dressing	5

PUDDING

Bramley apple pie, pecans, salted caramel, vanilla ice cream	8
Chocolate brownie, hot fudge sauce, roasted banana sorbet	7.5
Passionfruit & lemon meringue pie, whipped cream	7
British cheese selection, Westcombe Cheddar, Tunworth soft, Cashel blue, quince, fig & chutney biscuits	12

An optional 12.5% service charge will be added to your bill.

All of our food is freshly prepared every day, so we can cater to any dietary requirements.
Please make your server aware of any allergies or intolerances.




THE GRAZING GOAT

WE FOCUS ON SOURCING THE BEST SEASONAL & SUSTAINABLE
PRODUCE FOR A TRUE FARM-TO-FORK EXPERIENCE

A MEMBER OF THE CUBITT HOUSE COLLECTION

thegrazinggoat.co.uk

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