

SUNDAY LUNCH

26 For Two Course
30 For Three Course

The Goat

RESTAURANT & BAR

STARTERS

Leek and Potato soup (v)
Smoked cheddar beignets

Pressed Pig's Head
Black pudding, celeriac remoulade, apple purée

Beetroot Cured Salmon
Radish aioli, kimchi, sourdough

Rarebit
Sourdough crumpet, poached hens egg

MAINS

Beef
Dry Aged native rump, shin croquette, dripping yorkshire pudding

Lamb
Slow cooked lamb shoulder, lamb crackling, aged mint

Creedy Carver Chicken Breast
Wild herb and caramelised onion stuffing, poultry jus

*All served with duck fat roast potatoes, butter roasted carrots,
braised red cabbage, savoy cabbage*

Nut Roast (vg)
Mushroom and ale gravy, miso porcini

Nains Fish Pie
Whipped potato, cod mussels, salmon, prawn, tartare buerre blanc

All served with butter roasted carrots, braised red cabbage, savoy cabbage

DESSERTS

Apple and Cinnamon crumble tart
Vanilla ice cream

Pumpkin Pie
Maple crème, spiced shortcrust

Pina Colada
Sous vide pineapple, coconut ice cream, pink pepper, lime, candy floss

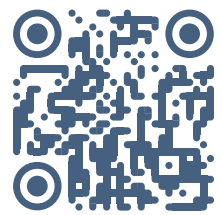
Perl Las
Artisanal blue cheese, honey cake, carrot chutney, cumin lavosh

(v) VEGETARIAN (vg) VEGAN
(gf) • GLUTEN FREE

Food Allergies and Intolerances –
some of our food may contain allergens.

Please ask a member of staff for more information.

The Goat



JOIN OUR WIFI

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WWW.THEGOAT-LLANDUDNO.CO.UK