

EVENING MENU

BARRA (BREAD)

Japanese Milk Bread 6
Whipped miso butter

BACH (SMALL)

BBQ Scallops 11
Café de Paris, granola, caviar, celeriac

Duck Liver Parfait 10
Bacon jam, chicken butter, brioche

Welsh Crab Crumpet 10
Rarebit, Poached hens egg

King Oyster Mushroom Arancini 9
Black garlic, celeriac

ÔR (SEA)

Hake 20
Chorizo, tomatoes, olives, onions, orzo

Fish & Chips 20
Cod loin, triple cooked chips, spiced goat sauce,
tartare hollandaise, mushy peas

TIR (LAND)

Belly Pork 22
Pigs head, Kentucky fried king prawn

Pheasant Schnitzle 22
Hens egg, caper butter, anchovy, game stew, spatzle

Braised Short Ribs 25
Potato, pickled red cabbage, broccoli

G.O.A.T. Burger 22
Smashed ox cheek burger, pulled sticky beef,
onions, brioche, blue cheese and truffle sticky fries
Served with a chilli fried pickle

PRIDD (SOIL)

Risotto (VG) 17
Wild mushroom, pickled sea herbs
Add herb roasted chicken £5

OCHRAU (SIDES)

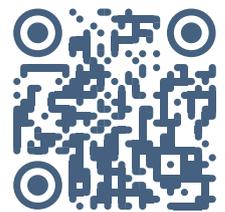
Pomme Puree 6

Millionaire Chips 7
Truffle & parmesan

Crab Fries Halen Môn 8
Crab aioli, fresh Welsh crab

Walnut, Pear & Perl Las Salad 8

The Goat



JOIN OUR WIFI

@thegoatrestaurantllandudno
tables@thegoat-llandudno.co.uk
www.thegoat-llandudno.co.uk

(VG) Vegan
Food Allergies and Intolerances –
some of our food and drinks may contain allergens.
Please ask a member of staff for more information.