

DINNER MENU

The Goat

RESTAURANT & BAR

STARTERS

Bread and Butter (v) - 6

Japanese milk bread, miso cultured butter, everything seasoning

Fried Artichoke (v) - 8

Romesco, fresh chive oil

Pressed Pig's Head - 10

Black pudding, celeriac rémoulade, apple purée

Native Lobster Roll - 12

Buttered brioche, shellfish bisque emulsion, crushed potato, caviar

Baked Hand-Dived Scallop - 11

Café de Paris butter, chicken skin granola, potato puree,

Ex-Dairy Beef Tartare - 12

Kimchi, soy-cured egg yolk, sesame & ponzu dressing, puffed rice, steamed bao

MAINS

Lamb - 26

Braised faggot, sweetbread croquette, carrot-top pesto,
sheep's yoghurt, aged mint jus

7 Spice Roast Duck Breast - 22

Leg croquette, pickled cherries, carrot, celeriac, bulgar wheat, aged balsamic jus

Line-Caught Gull head bream - 24

Roasted with sriracha beurre monté, fennel, braised squid, seasonal vegetables

Beef & Onion - 26

Fillet of aged beef, braised shin cottage pie, confit shallot, mushroom ketchup, bone marrow glaze

Mushroom Ragu (v) - 22

Slow cooked mushroom ragu, miso porcini, lentil, pappardella, fresh winter truffle

Nails fish Pie - 24

Whipped potato, cod mussels, salmon, prawn, tartare beurre blanc

Oxtail, Shin & Kidney Pudding - 22

Shallot and chive jus, Moel y ci vegetables

Fish & Chips - 19

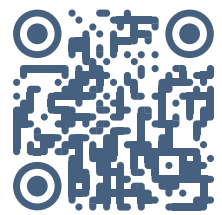
Salt and vinegar battered cod loin, triple cooked chips, mushy peas, curry sauce, tartare

(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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