

PRE-THEATRE MENU

26 - Two Courses
30 - Three Courses

The Goat

RESTAURANT & BAR

STARTERS

Leek & Potato Soup (v)
Potato doughnuts

Moel y Ci Beetroot Gravadlax
Cured salmon, radish aioli, kimchi & sourdough

Pigs Head
Celeriac remoulade, black pudding, crackling

Baked Scallop - £5 supplement
Café de Paris, potato puree, granola

MAINS

20hr Beef Shin
Fondant potato, carrot, pesto, granola, shallot jus

Chicken & Mushroom
Sous vide chicken breast, wild mushroom fricassee, potato puree, truffle jus

Grilled Bream
Braised squid, bouillabaisse, calamari, confit veg

Wild Mushroom Ragu (vgn)
Miso porcini, truffle, herb, pappardelle

Grilled Swordfish - £4 supplement
Ratatouille, prawn and chilli butter

DESSERTS

Halen mon Brownie (gf)(vgn)
Raspberry sorbet, salted caramel

Apple & Cinnamon Crumble (vga)
Vanilla ice cream

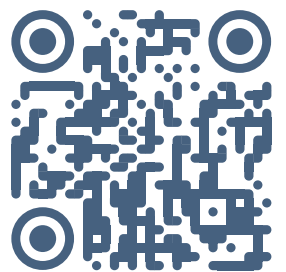
Miso Caramel Tart
Green tea ice cream

Cheese - £4 supplement
Perl las, honey cake, carrot relish

(v) Vegetarian (vgn) Vegan
(vga) Vegan Alternative (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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