

MOTHER'S DAY MENU

28 FOR TWO COURSES
34 FOR THREE COURSES

SNACKS (NOT INCLUDED AS A COURSE)



Pen Y Bryn Honey & Garlic Glazed Chorizo (GF)	5
Devilled Squid, Gochujang Aioli	6
Wild Herb Marinated Olives (VG) (GF)	4
Halen Mon Salted Nuts (VG) (GF)	4

STARTERS



Nains Chicken Soup Dumpling, broth
Pea & Asparagus Salad (VGA) Crispy hens egg, pear
Duck Liver Parfait Rhubarb, brioche pistachio
Aber Falls Gin Cured Salmon Dill, buttermilk, sourdough, radish

MAIN COURSES



Roast Sirloin of Welsh Beef Shin croquette, dripping Yorkshire pudding
Slow-Cooked Welsh Lamb Leg Mint jus
Roast Pork Belly Caramelised onion stuffing
Herb Fed Chicken Pigs in blanket, herb stuffing
<i>All roasts served with beef dripping roast potatoes, chefs vegetables</i>
Cauliflower Cheese Gnocchi (V) Sumac, gremolata, caramelised onions
Roast Hake Slow-cooked tomatoes, mussels, chorizo, olives, gnocchi
Fish & Chips Cod loin, triple cooked chips, mushy peas, curry sauce, tartare

EXTRAS



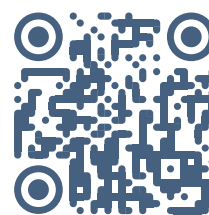
3 Cheese Cauliflower Cheese	5
Beef Dripping Roasties	4
Yorkshire Pudding	1.5

DESSERTS



Strawberries & Banana Cookie, cheesecake, macerated strawberries
Lemon Tart Meringue, mint ice cream
Chocolate Délice Sesame tuile, coffee ice cream
Baked Cheesecake Blueberry compote, yoghurt ice cream
Welsh Cheese Selection Perl Wen, Perl Las, Hafod, crackers, cranberry chutney

The Goat



JOIN OUR WIFI

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(GF) Gluten Free (VG) Vegan (V) Vegetarian
(VGA) Vegan Alternative (VA) Vegetarian Alternative
Food Allergies and Intolerances –
some of our food and drinks may contain allergens.
Please ask a member of staff for more information.