

The SUNDAY MENU

TWO COURSES 28 • THREE COURSES 34

Served: Sunday 12-8pm

Goat STARTERS

Asparagus Soup

Crispy hens egg, truffle oil, Parmesan

Pea and Mint Hummus

Smoked nuts, lemon oil focaccia

Whipped Liver Parfait

Orange chutney, chicken butter, brioche

Guinness Rarebit

Poached hens egg, sourdough, lava bread

Goat DESSERTS

Chocolate Pudding

Warm chocolate cake, chocolate mousse, black berry ice cream

Rhubarb Crumble (VGA)(GF)

Lemon mascarpone

Welsh Cheese

Mon Las, Perl wen, Hafod crackers & chutney, sauerkraut, grapes & celery

Sticky Toffee Pudding

Malt vinegar caramel, vanilla ice cream

Custard Tart

Strawberries & banana ice cream

Ice Cream

Selection of ice cream

Goat MAINS

Barley Risotto (VGA)

Onion, mushroom, asparagus, Parmesan

Pan Fried Hake

Yellow split pea dahl, curried mussels, zhoug

Chicken & Bacon Caesar Salad

Romaine lettuce, anchovies, croutons, dressing

Roast Sirloin of Welsh Beef

Dripping Yorkshire pudding

Slow-Cooked Welsh Lamb

Caramelised onion stuffing, mint jus

Roast Porchetta

Caramelised onion stuffing

All roasts served with goose-fat roast potatoes, chefs vegetables

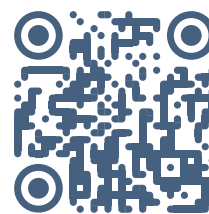
Goat EXTRAS

3 Cheese Cauliflower Cheese 5

Goose-Fat Roasties 4

Yorkshire Pudding 1.5

The Goat



JOIN OUR WIFI

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(V) Vegetarian (VG) Vegan
(VGA) Vegan Alternative
(GF) Gluten Free

Food Allergies & Intolerances –
some of our food & drinks may contain allergens.
Please ask a member of staff for more information.