the Goat
RESTAURANT & BAR

DINNER MENU

STARTERS

Pea & Mint Hummus (vg)(gfa) - 6.95
Lemon oil, smoked nuts, sumac & focaccia

Duck & Orange Pate (gfa) - 10
Chutney, toasted brioche

Pitted Olives (vg) - 6.95
Balsamic & toasted ciabatta

Spiced Beef Meatballs - 10
Slow tomato ragu, chilli & Parmesan

Scallops (gf) - 11
Cauliflower puree, crispy pancetta, herb oil

Scottish Smoked Salmon - 10
Crème fraiche, cracked black pepper, capers, brown bread

Seasonal Soup - 8.5

Blue Cheese, Fennel & Apple Salad (gf) - 10
Walnuts, cider vinaigrette

MAINS

Beer Battered Fish & Chips (gfa) - 21
Mushy peas & lemon tartare

The Goat Burger (gfa) - 22
Double smash burger, bacon, smoked applewood cheese, salad, burger sauce, toasted brioche, fries

Chicken Schnitzel (gfa) - 22
Panko breaded chicken breast, lemon, capers, brown butter, rocket salad, fries

Homemade Shepherd's Pie (gf) - 25
Hand pressed lamb, slow cooked with sweet Autumn vegetables, finished with golden cheddar mash, crispy onions and fresh herbs

Pan Fried Sea Bass Fillet (v)(gf) - 22
Saffron, pea & mussel risotto, herb oil

8oz Celtic Pride Sirloin - 32
Onion nest, flat mushroom, grilled tomato, triple cooked chips
Add peppercorn sauce or blue cheese sauce - 3

Coconut, chickpea & Spinach Curry (gf)(v)(vg) - 17
Braised rice, mango chutney, poppadum

Pan Fried Hake Fillet (gf)(v) - 22
Curried seafood chowder, pickled samphire

Roasted Squash & Feta Salad (gf)(v) - 16
Pomegranate, toasted pumpkin seeds, mint & honey dressing

King Prawn & Chorizo Linguine - 20
Pan seared king prawns spicy chorizo linguine, fresh herb oil & pea shoots

SIDES

Pomme Purée - 5
Triple Cooked Chips - 5
Truffle & Parmesan Fries - 6
Seasonal Vegetables - 5

DESSERTS

Pear & Berry Crumble (vg)(gf) - 8
Vanilla ice cream or vanilla custard

Welsh Cheese Selection - 10
Mon Las, Perl Wen, Hafod crackers, chutney, grapes, celery

Sticky Toffee & Date Pudding (gf) - 8
Toffee sauce, vanilla ice cream

Golden Honeycomb Cheesecake - 9
Raspberry coulis

Toffee – Apple Bread & Butter Pudding - 8
Vanilla ice cream

Chocolate Brownie (vg)(gf) - 8
Warm chocolate cake with cherry ice cream

Ice Cream
Selection of ice cream
1 scoop - 3.5 2 scoops - 5.5 3 scoops - 7.5

(v) VEGETARIAN (vg) VEGAN (gf) GLUTEN FREE (gfa) GLUTEN FREE AVAILABLE

Food Allergies and Intolerances – some of our food may contain allergens.

Please ask a member of staff for more information.