the Goat
RESTAURANT & BAR

LUNCH MENU

LIGHT BITES

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

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

Dusted Whitebait - 6.95
Lemon aioli

Pan Fried Wild Mushrooms (v) - 6.95
Toasted sourdough, garlic & crème fraiche

Pitted Olives (vg) - 6.95
Balsamic & toasted ciabatta

Honey & Soy Chicken Wings - 7.25

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

SANDWICHES

Served with coleslaw and a choice of white or seeded brown bread

Maple Glazed Ham - 10.75

Tuna Mayonnaise - 10.75

Cheese and Pickle (v) - 10.75

Fish Finger Bap - 12.95
Toasted sourdough, lettuce, tartare sauce

Add Skinny Fries - 3

HOT CIABATTAS

Steak, Red Onion Marmalade & Blue Cheese - 15.95

Grilled Mediterranean Vegetables,
Goat Cheese & Balsamic (v) - 14.95

Add Skinny Fries - 3

(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.

MAINS

Coconut Chickpea & Spinach Curry (vg) - 17
Braised rice, mango chutney, poppadum

Beer Battered Fish & Chips - 21
Mushy peas & lemon tartare

The Goat Burger Double Smashed Beef Burger - 22 Smoked applewood cheese, bacon, salad, burger sauce & fries

Vegan Lentil Burger (vg) - 19
Cos lettuce, tomato, vegan mayonnaise & fries

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

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

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