

## GOAT ON THE ROOF

*Start with a few dishes and take it from there.  
Ask us for recommendations - or simply leave it to us.*



### **ONE-BITE SKEWERS - One Each. All In One Go**

Barbed Dart (Quail's Egg, Fermented Local Vegetable, Mushroom, Smoked Tomato) (*V, GF, DFA*) **4.5**

Anchovy Gilda (Anchovy, Pickled Quail's Egg, Pepper) (*GF, DFA*) **5**

Fish Gilda (Chalk Stream Trout, Quail's Egg, Smoked Haddock) (*GF, DFA*) **5.5**

### **BRITISH TAPAS**

Our Daily Bread, House Butter (*V, DFA*) **2** (*per person*)

Wild Mushroom & Chicken Crispbreads, Pork Tonnato (*DF*) **6.5**

Trealy Farm Ham & Winchester Cheese Croquettes **7.5** (*4 pieces*)

Crispy Potatoes, Spiced Isle of Wight Tomatoes, Aioli (*V, GFA, DF*) **8.5**

Wye Valley Green Beans, Orange & Chilli Butter (*V, GF, DFA*) **9**

Smoked Devon Cream Cheese, Smashed Cucumber, Chilli, Mint (*V, GF*) **10**

Confit Turnips, Parsley & Red Onion Salad (*DF, GF*) **11**

Roasted Hispi Cabbage, Samphire, Tarragon Butter (*V, GF*) **12**

Isle of Wight Tomatoes, Yorkshire Garden Peas, Wild Garlic (*V, GF, DF*) **12**

Himalayan Salt-Aged West Country Pork Belly, Buttermilk, Sauerkraut (*GF*) **15**

Tartare of Local Venison, Beechwood Farm Egg Yolk, Sourdough Croutons (*GFA, DF*) **15**

Hake Saltimbocca, Pickle Beurre Blanc (*GF*) **28.5**

Gressingham Duck Breast, Cherries, Newbury Kombucha (*GF, DF*) **29**

Scottish Monkfish Schnitzel, Slaw **30**

Dry-Aged Bavette Steak, Romesco Sauce (*GF, DF*) **38**

### **CHEESE - All Served With Homemade Oat Crackers**

White Lake Driftwood Goats **7**

Beauvale Blue **8**

Aged Cornish Gouda **11**

All Three Cheeses **24**

*Unlimited filtered water is charged at £1.5 per person. Proceeds go to Belu & WaterAid. All allergen information is available on our website. 12.5% Service Charge will be added to your bill. It is optional and all of it is shared among every member of our team.*