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 Tomato Sauce, Aioli *(V, GFA, DF)* **8.5**

Roasted Red Cabbage, Beenleigh Blue Cheese, Port *(V, GF, DFA)* **11**

Celeriac Fondant, Caramelised and Crispy Onion *(V, GF, DF)* **11.5**

Brussel Spout Salad, Rosary Goats Cheese, Black Garlic, Apple *(V, GF, DFA)* **12**

Berkshire Honey & Rosemary Glazed Parsnips *(V, GF, DFA)* **13**

Sautéed Dart Valley Mushrooms, Smoked Mascarpone Cheese *(V, GF)* **14**

Himalayan Salt-Aged West Country Pork Belly, Celeriac, Apple *(DFA, GF)* **15**

Local Venison Carpaccio, Chantarells, Coffee, Chocolate, Old Winchester *(GF, DFA)* **15.5**

Cornish Mackerel, Horseradish Custard, Beetroot, Apple *(GF)* **16**

Breast of Wood Pigeon, Curly Kale, Pearl Barley, King Oyster Mushrooms *(GFA, DFA)* **22**

Cornish Lemon Sole, Sauce Grenobloise *(GFA, DFA)* **24.5**

Dry-Aged Bavette Steak, Cowboy Butter *(GF, DFA)* **30**

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

White Lake Driftwood Goats *(V)* **7**

Beauvale Blue **8**

Cornish Kern **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.