SUNDAY FEASTING MENU ONE
Autumn

58 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

House Cure Chalk Stream Trout, Fennel, Pomegranate, Dill

Scotch Egg, Chop Sauce

Padron Peppers, Lemon, Sea Salt

ROAST

Cotswold Chicken, Pork Stuffing, Roasted Garlic

Porchetta, Spiced Apples, Gremolata

Individually plated option for vegetarian guests:

Baked Conchiglioni, Delica Pumpkin, Sage, Walnuts

Roast Potatoes | Glazed Carrots | Seasonal Greens | Yorkshire Puddings | Gravy

SWEET THINGS

Sticky Toffee Pudding, Butterscotch, Malt Ice Cream

Amedei Chocolate Truffles

Click for Calories

CH

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THE GRAZING GOAT

SUNDAY FEASTING MENU TWO
Autumn

78 *per person*

Served family style

Coombeshead Sourdough, Salted Keen's Butter

TO START

Crispy Cod Cheeks, Curried Mayonnaise

Duck Liver Parfait, Spiced Quince, Sourdough

Roasted Beetroots, Winter Leaves, Fresh Figs, Date Molasses, Hazelnuts

ROAST

Cotswold Chicken, Pork Stuffing, Roasted Garlic

Angus Beef Rump, Horseradish Crème Fraiche

Individually plated option for vegetarian guests:

Baked Conchiglioni, Delica Pumpkin, Sage, Walnuts

Roast Potatoes | Glazed Carrots | Seasonal Greens | Yorkshire Puddings | Gravy

SWEET THINGS

Plum & Blackberry Crumble, Spiced Rum Custard

Amedei Chocolate Truffles

Click for Calories

CH

THE GRAZING GOAT

BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche,

Pickles, Rye 75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney 75 *serves four to six*

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THE GRAZING GOAT