

### **SNACKS**

Wild Farmed Sourdough, Salted Keen's Butter 5
Padron Peppers, Sea Salt, Lemon 8
Scotch Egg, Chop Sauce 8.5
Jerusalem Artichoke & Dorstone Puffs, Chestnut Honey, Sage 8.5
Crispy Cod Cheeks, Curried Mayonnaise 10
Beef Shin Rarebit on Toast 11

## SEASONAL OYSTERS 4.5 each / 25 half dozen

Shallot Mignonette



### **STARTERS**

Duck Liver Parfait, Yorkshire Rhubarb Pickle, Sourdough 10
Creamed Leek & Potato Soup, Stichelton 9
Burrata, Winter Kale, Candied Kumquats, Citrus & Honey Dressing, Pistachios 15
Pan Fried Scallop, Bacon Jam, Lemon & Parsley Butter 11.5
House Cured Trout, Fennel, Pomegranate, Dill & CH Olive Oil 13
Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast 16 / 22

#### **SALADS**

Puntarelle, Winter Tomatoes, Hazelnuts, Anchovy Dressing 14  ${\it Add~Seared~Venison~6}$  Roasted Beetroots, Radicchio, Pistachios, Date Molasses Vinaigrette 12

#### **MAINS**

Cubitt House Burger, Sweet Cure Bacon, Montgomery Cheddar, Fries 19.75
Chanterelle Risotto, Yorkshire Pecorino 18

Add Black Winter Truffle 6
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5
Chicken, Wild Mushrooms & Guanciale Pie, Seasonal Greens, Gravy 23
The Grazing Goat Seafood Stew, Chilli Oil 28
Brixham Day Boat Fish – Market Price

### FROM THE GRILL

Half Cotswold Chicken, Sage & Garlic Butter 23 Wiltshire Pork Chop, Roasted Apple & Sage 30

## **Angus Steaks**

Flat Iron 31 Rib Eye 41 Sharing Cut of the day – *POA* 

All served with Bone Marrow, Roasted Garlic, Fries

### **SAUCES - 3**

Peppercorn Wild Mushroom Gremolata Red Wine Jus

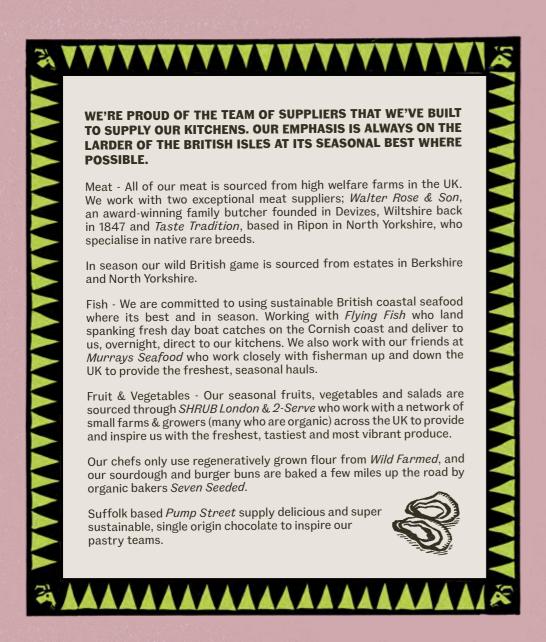
### SIDES - 6

Fries or Hand Cut Chips -  $Add\ Truffle\ \&\ Parmesan\ 2$  Roasted Beetroots, Hazelnut Vinaigrette Seasonal Greens,  $Steamed\ or\ Buttered$  Grilled Leeks, Pancetta Cream Mashed Potatoes London Leaf Salad

Click for Calories

All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.

# THE GRAZING GOAT





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