



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

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

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London & 2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.

