

The Grazing Goat Garden Menu

Whether it's a nibble with drinks or main meal to share with friends, we've got you covered with our newly designed grazing menu.

Tapas / Small Plates (We recommend 3 dishes as a main meal)

Marinated mixed olives (vg/gf) 3.95

Smoked almonds (vg) 2.50

Patatas bravas – spicy tomato sauce & garlic aioli (vg/gf) 6.95

Tempura prawns – sweet chilli (gf) 8.95

Crispy squid – garlic mayo (gf) 8.95

Mushroom Croquettes – Truffle mayo (gf) 7.95

Blistered Padron peppers – burrata & olive oil (v/gf) 7.95

Spanish Omelette – chorizo & cheese, garlic aioli (gf) 6.95

Spiced Tortilla chips – guacamole, corn salsa, sour cream (v) 5.95

Freshly baked ciabatta, smoked sea salt, hummus, olive oil & balsamic (vg) 5.95

Pan con Tomate – shaved Manchego (v) 6.95

Platters (ideal for 2 to share)

Fish 20.95

Prawn Toast Scotch Egg, Smoked Salmon, Prawns with Mango Salsa, Gildas (skewers of olives, anchovies & peppers), Mussels in Mariniere Sauce, Taramasalata & Baked Ciabatta

Meat 20.95

Pork & Sage Scotch Egg, Pierogi – (meat filled fried Polish dumplings), Chorizo, Prosciutto, Bacon Potato Salad, Pollo Asado (2 x drumsticks) & Baked Ciabatta

Veggie 18.95

Blistered Padron Peppers, Burrata, Mushroom Croquettes, Apple & Fennel Saw, Manchego with Quince Jelly, Beetroot Hummus, Crudites & Baked Ciabatta

Cheese 19.95

Manchego, Cranborne Blue, Smoked Applewood, Dorset Red, Brie, with Quince Jelly, Grapes, Strawberries, Celery, a selection of Crackers & Baked Ciabatta