

THE
GOAT
CHELSEA

S E T M E N U

3 course £40

Half bottle of house wine or Prosecco per person +£15 - Half bottle of Moët per person +£40 - Half bottle of Whispering Angel +£35 per person

STARTERS

HUMMUS

Chickpea & beetroot hummus with lime and lemon flavours. Served with crispy flat bread..

BURRATA TRUFADA

Drizzled with truffle paste and balsamic reduction.

GAMBAS AL AJILLO

Served with parsley, white wine garlic and paprika.

PORK CROQUETTES

Slow cooked Asian style BBQ pork sholder. Served with spicy mayo.

MAINS

CHICKEN SORRENTINA

Chicken escalope, served with butter prosciutto cotto.

MUSSEL SALAD

Fried Mussels served with fresh leaves salad and shaved pecorino cheese.

TRUFFLE & RICOTTA TORTELLINI

Served with butter emulsion, shaved black truffle, white truffle and chives.

SIDES

FRIED HALLOUMI £7.5

CLASSIC FRIES £5

HERITAGE TOMATO SALAD £7.5

FRIES, TRUFFLE PARMESAN £7.7

ROASTED CARROTS £7.5

DESSERTS

RICH CHOCOLATE BROWNIE

Classic dark chocolate brownie

VANILLA ICE CREAM

Indulgent vanilla ben 9vo boasting real vanilla ben specks.

THE
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C A N A P É M E N U

£20 per person

Beef sliders with cheese

Mac & Cheese bites

Cheese Arancini with rich tomato paste

Mini wood roasted aubergine served with yoghurt, cherry harissa and pomegranade.

Crispy chicken sliders with jalapeno mayo

Grilled marinated chicken wings bbq or hot

12 FOR £15

Fries £3.50