

GOAT

RESTAURANT

*contemporary italian food in a casual and relaxed
dining environment*

BRUNCH

full italian breakfast- grilled fennel sausage, 2x poached eggs, datterini tomatoes, home-baked italian bread, borlotti beans with oregano, sliced guanciale, roasted portobello mushrooms	12
eggs benedict, 2x poached eggs, san daniele ham, hollandaise	8.5
eggs florentine, 2x poached eggs, spinach, hollandaise	8
spicy avocado, 2x poached eggs, grilled rye bread.	8

BRUNCH COCKTAILS

bucks fizz	8
bloody mary	8
earl grey martini	8

all prices include vat at the current rates. a discretionary service charge of 12.5% will be added to your bill, every penny of which goes to our staff because we love them

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BOTTOMLESS brunch

£35 per person

Saturday + Sunday – from 12pm. Last sitting 4pm.

DRINKS (most importantly!) - let us know if you'd like to start with a virgin or bloody mary, and your choice of prosecco, wine or beer for your bottomless drinks - or if your still feeling poorly, more bloody marys!

FOOD – we will start you off with some zucchini fritti and olives; you just need to pick a main which comes with bottomless sides, and make sure you save some space for brownie bites...

or

PIZZA AND BEER ARMAGEDDON – as much pizza and beer as you can handle!

1 offer per table please

MAINS & sides

black quinoa, avocado, beetroot, squash, goats cheese (v)

corn fed chicken, asparagus and wild garlic risotto (gf)

dorset crab, linguine, salsa verde

pumpkin and sage tortellini, shaved almonds, zucchini and pea sauce (vg)

any of our Pizzas, or the brunch dishes on the other side

sides – paprika fries, rocket salad, broccoli