

## EXPRESS LUNCH

main course + drink £10  
monday - friday 12-5pm

- beef burger, fries (asiago cheese +£1 pancetta +£1)
- black quinoa, avocado, goat's cheese, beetroot (v) (gf)
- smoked aubergine, burrata and tomato risotto (gf)
- wild mushroom, porcini linguine, truffle oil (vegan)
- margherita pizza or pepperoni and chilli honey pizza
- unity lager bottled beer
- glass of red wine or white wine, soft drink, or bottled water

## TO START

nocellara olives (vegan) (gf)	3.5
rosemary pizza bread (v)	4
zucchini fritti, chilli, basil mayo (v)	4
tomatoes, basil, garlic bruschetta (v)	4.5
jerusalem artichoke soup, crispy wild mushrooms, truffle	7
calamari fritti, coriander, fresh chilli, basil mayo	8
slow cooked pork belly, green apple, smoked garlic (gf)	8
crab and squid ink ravioli	8
burrata, datterini tomatoes, homemade genovese pesto (gf)	9
beef carpaccio, 'harry's bar' mustard dressing	9
tuna tartare, avocado, chilli, tamari, shaved radish,	10
pink grapefruit (gf)	
antipasti - san daniele ham, bresaola, datterini tomatoes	14
rocket, olives, artichoke, pecorino, pane carasau	

## opening hours

restaurant: 12pm – 10:30pm last orders daily  
main bar: 5pm thursday, 5pm friday, 3pm saturday  
chelsea prayer room: 5pm to late

# GOAT

## DINE

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

## MAINS

turkey breast, roasted baby carrots, asiago potato gratin, stuffing	21
cranberry chutney, gravy	
monkfish rolled in pancetta, roasted baby carrots, asiago potato	21
gratin, stuffing, cranberry chutney, san daniele gravy	
nut roast, roasted baby carrots, asiago potato gratin, stuffing	18
cranberry chutney, vegetarian gravy	
wild mushroom, porcini linguine, fresh tarragon, truffle oil (vegan)	14
black quinoa, avocado, beetroot, butternut squash,	14
goat's cheese (v) (gf)	
tomato risotto, smoked aubergine, fresh burrata (gf)	14
sea bass, miso, baby spinach, shaved fennel, pomodori secchi,	19
sesame seeds (gf)	
duck breast and duck leg confit, citrus thyme jus, tenderstem	21
broccoli, crispy watercress, chilli	
32 day aged, 250g grilled rib eye steak tagliata, rocket, pecorino	26
beef jus (gf)	
dog treats - organic "lily's kitchen" biscuits	2

*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*

## SIDES

fries, smoked paprika rub (v)	3.5
broccoli, chilli, garlic, shaved almonds (v) (gf)	4
roasted cauliflower cheese, shaved parmigiano	5
rocket, almond, pecorino salad (gf)	5
parmesan polenta fries, truffled mayo	5
truffled macaroni and cheese	7

## PIZZA

bufala campana, pesto	12
smoked aubergine, italian peppers, datterini tomato	13
toasted pine nuts, basil pesto, micro rocket (vegan)	
goat's cheese, mozzarella, zucchini, pink radish	13
pepperoni, n'duja, fresh oregano, mozzarella	13
gorgonzola, italian fennel sausage, mushroom, truffle oil	14
calabrian spianata, pancetta, gorgonzola, wild turkey honey	15
san daniele ham, burrata, pesto	16
bresaola, parmesan, pesto, rocket, truffle oil, white base	16

## DESSERT

panettone bread and butter pudding, custard cream	7
chocolate fondant, vanilla gelato, raspberry coulis (v)	7
tiramisu, madeira, coffee liqueur	7
cheesecake, tonka, raspberry coulis (v) (gf)	7
chocolate pistachio brownie, pistachio gelato (v) (gf)	7
sticky toffee pudding, vanilla gelato (v)	7
gelato sundae - chocolate, pistachio, vanilla, caramel (v)	7
lemon sorbet, limoncello reduction, micro basil (vegan)	7
balvennie whiskies, selection of italian cheeses, flatbread	12

*if you have any type of food allergy, please inform a member of staff so we can advise suitable dishes*