

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)
tomato risotto, smoked aubergine, fresh burrata (gf)
wild mushroom, porcini linguine, truffle oil (vegan)
chicken breast, puy lentil ragu, tenderstem, baby carrots (gf)
margherita pizza or pepperoni and chilli honey pizza
staropramen 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 (vegan)	4
zucchini fritti, chilli, basil mayo (v)	4.5
heirloom tomato salad, fresh ricotta, capers, basil (v) (gf)	6.5
san daniele ham, chargrilled peach, micro coriander (gf)	7.5
calamari fritti, coriander, fresh chilli, basil mayo	8.5
burrata, san marzano heirloom tomato, basil oil (gf)	9.5
crispy prawns, mango chilli salsa, lemon dressing	9.5
steak tartare, gherkin, mustard, truffled egg yolk confit	9.5
tuna tartare, avocado, chilli, tamari, shaved radish	10.5
pink grapefruit (gf)	

dog treats - organic "lily's kitchen" biscuits  2

GOAT

DINE

MAINS

black quinoa salad, avocado, chilli, beetroot, butternut squash, goat's cheese, rocket, tomato (v) (gf)	14.5
smoked aubergine and tomato risotto, fresh burrata	14.5
san marzano heirloom tomato (gf)	
wild mushroom, porcini linguine, fresh tarragon, truffle oil (vegan)	15.5
chicken breast, puy lentils, tenderstem, baby carrots (gf)	17.5
sea bass, miso, baby spinach, shaved fennel, pomodori secchi, sesame seeds (gf)	19.5
beef fillet, baby potatoes, carrots, beetroot, spinach, onion, pepper sauce.	23

opening hours

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

Want to win a Bottomless Brunch for Two?

Simply follow & tag us (@goatchelsea) in your selfie or group photo
– winning or dining! – on Instagram to be in the change of winning.
The winner will be announced on Tues 1 Oct... get snapping!

SIDES

mixed leaf salad, walnuts (v) (gf)	3.5
fries, smoked paprika rub (vegan)	4.5
broccoli, chilli, garlic, shaved almonds (vegan) (gf)	4.5
parmesan polenta fries, truffled mayo	5.5
truffled macaroni and cheese	7.5

PIZZA

bufala campana, pesto	12.5
prosciutto cotto, mushroom, oregano, white or tomato base	13.5
smoked aubergine, italian peppers, fresh tomato, pesto toasted pine nuts, micro rocket, butternut cream (vegan)	13.5
goat's cheese, caramelised onion, smoked aubergine, micro coriander, white base (v)	13.5
pepperoni, n'duja, fresh oregano, mozzarella	14.5
gorgonzola, italian fennel sausage, mushroom, truffle oil	14.5
san daniele ham, burrata, pesto	16.5
bresaola, parmesan, pesto, rocket, truffle oil, white base	16.5

if you'd rather have a red/white base – let us know

gluten free pizzas are available on request 24 hours in advance- not suitable for coeliac's

DESSERT

passionfruit ganache, chia seed, white chocolate, ginger	7.5
tiramisu, madeira, coffee liqueur	7.5
chocolate pistachio brownie, pistachio gelato (v) (gf)	7.5
sticky toffee pudding, vanilla gelato (v)	7.5
gelato sundae - chocolate, pistachio, vanilla, caramel (v)	7.5
sorbet – seasonal flavours (vegan)	7.5

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