

STARTERS / LIGHTER BITES

Soup of the Day £7 (VEGAN OPT) (DF OPT) (GF OPT)

Served with warm homemade focaccia

Brisket Nachos £10 (DF OPT)

Slow cooked beef brisket, in a sweet and mild smoky BBQ sauce topped with melted cheese. Served with our homemade nachos.

Rosemary, Honey & Garlic Infused Camembert £11 (V) (GF OPT)

Served with a sweet chilli jam and warm crusty bread.

Vegetarian Mezze £8 (GF OPT) (DF)_(VEGAN)

Homemade Hummus, Oil & balsamic, mixed olives and grilled homemade focaccia

King prawns £11 (GF OPT)(DF OPT)

Pan fried king prawns in a garlic and chilli butter served with toasted homemade focaccia.

Breaded Brie Wedges £8 (V)

Served with cranberry sauce and salad garnish

Salt & Pepper Squid £11 (DF OPT)

in a soy and honey glaze with crispy chorizo, spring onion & fresh red chilli

The Goat Inn Shrimp Cocktail £11 (GF OPT)

Mixed leaf topped with Atlantic cold water prawns in a rose Marie sauce



CLASSICS

Wholetail Scampi £16 (DF OPT)

Served with chips & mixed dressed salad

Homemade Beef Lasagne £16

Served with garlic bread and dressed mixed salad

Beer Battered Fillet of Cod £16 (GF opt)(DF OPT)

Crispy beer battered cod served with chips and peas

Hunters chicken £16 (GF opt) (DF OPT)

Butterfly breast of chargrilled chicken, topped with bacon, a sweet and mild smoky BBQ sauce and melted cheese. Served with fries, house slaw and dressed salad.

Steak & Ale pie £17 (DF OPT) (GF OPT)

Slow cooked prime pieces of beef and mushrooms cooked in an ale and onion gravy, topped with a puff pastry lid, served with creamy mashed potatoes and vegetables

MAINS

The Goat Inn Rack Of Ribs £23 (GF OPT) (DF OPT)

Rack of ribs glazed in a sweet and mild smoky BBQ sauce served with fries house slaw and salad garnish

Creamy chicken Linguine £17

Linguine pasta cooked in a rich and creamy garlic, mushroom, onion, roasted red pepper and chardonnay white wine sauce, topped with grated parmesan with sliced chargrilled chicken breast. Served with garlic bread.

Steak & Kidney Pudding £19 (DF)

Prime pieces of steak and kidney enclosed in a moist suet pastry, served with chips or new potatoes, seasonal veg and a rich gravy

Pan fried Lambs Liver & Bacon £17 (GF OPT) (DF OPT)

Cooked in a rich red wine gravy, topped with crispy onions, buttery mash and seasonal vegetables

Steak Hoggie £18 (GF OPT)(DF OPT)

Sautéed sliced rump Steak, mushrooms and onions on garlic ciabatta with melted cheese. Served with chips and dressed salad

Game hotpot £18

Tender cuts of slow cooked game in a rich gravy with rooted roasted vegetables topped with crispy sauté potatoes and a cranberry suet dumpling

Oven Baked Cod £17 (GF)(DF OPT)

With spring onion and spinach mash with garlic and lemon butter and seasonal vegetables

King Prawn and Chorizo Linguine £20

Linguine pasta, king prawns and chorizo cooked in a rich and creamy garlic, mushroom, onion, roasted red pepper and chardonnay white wine sauce, topped with grated parmesan. Served with garlic bread.

Chicken Supreme £18 (GF)

Pan fried chicken breast, served with rosti potato, sauteed greens and a mushroom and garlic tarragon cream sauce.

Goat Classic Halloumi Burger £17 (GF OPT) (V)

Battered Halloumi, portobello mushroom, red pepper, and red pepper mayo in a seeded bun with dressed salad, slaw & French fries

Pan fried Breast of Gressingham Duck £20 (GF)

served with creamy dauphinoise potatoes, Sauteed greens and a plum sauce

Braised Lamb Shank £20 (GF)(DF OPT)

served on minted mash, Roasted root vegetable, and a rich red wine gravy

Fillet Of Salmon £18 (GF)(DF OPT)

cooked in ginger, chilli, lime and peppers with sesame sauteed potatoes, sweet potato ribbons, green beans and wilted spinach in a sweet chilli sauce

Fillet Of Smoked Haddock £18 (GF)

served with a smoked bacon & cheese croquette, sauteed greens and a prawn mornay sauce

Homemade Fish Pie £18 (GF)(DF OPT)

topped with a cheesy mashed potato and seasonal vegetables

Forrest Hoggie £17 (VEGAN OPT)(DF OPT)

Pan fried Wild mushrooms and button mushrooms with onions served on garlic focaccia topped with cheese and served with chips and dressed salad

Wild mushroom and spinach lasagne £17 (V)

mushrooms, spinach, garlic, onions in a creamy bechamel sauce layered with pasta. Served with garlic bread and dressed salad

FROM THE CHAR-GRILL

13oz Tomahawk Pork Chop £22 (DF)(GF OPT)

Chargrilled chop Served with triple cooked chips, slow roasted tomato, flat mushroom, and homemade beer battered onion rings.

The Goat Inn 8oz Gourmet Burger £17 (GF OPT) (DF OPT)

2 Chargrilled 4oz stacked homemade beef burgers, topped with bacon, cheese and gherkin and salad, served with fries, homemade beer battered onion rings, salad and house slaw

The Goat Inn Cajun Chicken Burger £17 (GF OPT) (DF OPT)

Chargrilled Cajun chicken breast topped with chipotle sauce, served with dressed salad, fries, house slaw and homemade beer battered onion rings

The Goat inn 8oz Gourmet brisket Burger £19(GF OPT) (DF OPT)

2 Chargrilled 4oz stacked homemade beef burgers topped with slow cooked pulled beef brisket, in a sweet and mild smoky BBQ sauce. Served with fries, homemade beer battered onion rings, salad, and house slaw.

10 oz Rump £22 (GF OPT) (DF)

Slow Roasted tomato, flat mushroom, homemade beer battered onion rings and chips.

Steak Sauces – Peppercorn / Blue cheese / Garlic Butter £3



SALADS

Caesar salad £12 (DF OPT) (GF OPT)

Caesar dressed salad with homemade croutons, parmesan shavings and French fries.

Cajun Rump steak Caesar salad £25

Chicken and Bacon Caesar Salad £18



BAR BOWLS

Chips / fries £5 -add cheese £1.

Scampi & fries £8
Chicken Goujons, fries & sweet chilli dip £9
Battered Halloumi Stix and chipotle & fries £9



SIDES

New potatoes/Chips/French fries £3
peas /slaw £2
Mixed salad /seasonal vegetables £4
Homemade beer battered onion rings £4.
Garlic bread £4 Garlic bread with cheese £6



KIDS CORNER (under 14's only)

Scampi £8 (DF OPT)
3 Chicken Goujons £7 (DF OPT)
BBQ Ribs (half rack) £10 (GF OPT) (DF OPT)
Battered Cod £8 (GF OPT) (DF OPT)
Cheese & tomato pizza £7 (V)
All served with fries, and a choice of baked beans or peas
Lasagne with garlic bread £8

LIGHTER BITES (Only Available between 12 – 5pm)

Ciabattas – all served with salad and slaw.

Prawns in Marie Rose sauce £11 (DF)
Bacon and blue cheese £9
Beef brisket, red onion melted cheese and sweet chilli jam £11.
Halloumi roasted red pepper & tomato £9 (V).
Goat inn Caesar Club (chicken goujon, bacon, lettuce, parmesan & Caesar sauce) £11 (DF)

Wraps £10 all served with slaw and fries.

Chicken Goujon lettuce and mayo (DF)
Halloumi, sweet chilli jam & roasted red pepper (V)
Beef brisket, red onion melted cheese and sweet chilli jam.
Sweet chilli chicken wrap (DF)

HOMEMADE DESSERTS

Sticky Toffee Pudding* £8

Served with toffee sauce and vanilla ice cream.

Chocolate Brownie* £8

Served with vanilla ice-cream and chocolate sauce.

Homemade Cheesecake of the Day £8

Please ask for our cheesecake choice

Crumble of the day* £8

Please ask for our crumble choice

Served with ice cream, cream, or custard.

Banoffee Bread & Butter Pudding* £8

Served with cream or custard.



***Kids portion available £5*(under14's only)**

LOCALLY SOURCED DESSERTS

Treacle sponge £8

Served with custard.

Pecan Tart £9(Vegan)(GF) DF)

Served with lemon sorbet.

Belgium Waffle £8

Sweet Belgium waffle served with vanilla ice cream and toffee or chocolate sauce or golden syrup.

Ice Cream £2.50 per scoop

Vanilla, Chocolate and Strawberry ice cream

Blood orange sorbet & lemon Sorbet £2.50 per scoop (GF) (DF)

Hot Beverages

Cappuccino (Decaf available)

Flat white (Decaf available)

Americano (Decaf available)

Latte (Decaf available)

Espresso

Double espresso

Mochaccino

Luxury hot chocolate

Pot of Tea / Peppermint Tea / Red Berry Tea / Earl Grey / Ginger / Decaf /

Food allergies and intolerances – All our food is prepared and cooked in our kitchen, some ingredients are not listed in descriptions, please ask a member of staff if you have any concerns as to the ingredients in our food, most options can be tailored to suit your dietary requirements.