

STARTERS / LIGHTER BITES

Mini Seafood Platter £9 Gf opt, Df opt

Prawns, crayfish, smoked salmon and smoked mackerel with salad garnish

The Goat Inn Prawn Cocktail £8 Gf opt, Df opt

crisp lettuce and mixed leaf, tomato, cucumber and red onion, topped with prawns in

Marie Rose sauce & homemade granary bread

Tennessee BBQ Chicken Wings £6 Df opt

served with homemade dipping sauce & dressed salad

Crispy Breaded Brie (V) £6

Dressed salad and red onion marmalade

Soup of the day (V) GF opt £5

Served with warm crusty bread

Vegetarian Mezze £6 Gf opt, Df opt (V)

Homemade Hummus, garlic aioli dip, olives and grilled focaccia

Creamy Garlic Mushrooms (V) £6

Served with toasted focaccia, Add stilton for 75p

Duck Bon Bons £7

Served with a hoisin & 5 spice sauce and rocket garnish



MAINS

Steak Hoggie £16 Gf opt, Df opt

Sautéed sliced Steak, mushrooms and onions on garlic ciabatta with melted cheese.

Served with chips and dressed mixed salad

Slow Roast Belly of Pork £16 Gf opt, Df opt

Pork belly stuffed with apple, shallots and fresh sage, creamy mashed potato, seasonal vegetables, crackling and Aspalls cider wholegrain mustard cream sauce

Whole Rack of Pork Ribs £17 Df opt

Slow cooked rack of BBQ ribs served with coleslaw, Cajun fries, dressed mixed salad.

Add Tennessee wings for a £3 supplement.

Smoky Bourbon Chicken Stack £15 Gf opt

Chicken breast stacked with bacon and cheese coated in bbq sauce, with onion rings, french fries, dressed salad and coleslaw



CLASSICS

Steak & Kidney Pudding £15 Df opt

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

Wholetail Scampi £13

Served with chips, dressed salad and tartare sauce

Lambs Liver & Bacon £15 GF opt

liver & bacon, on creamy mashed potato topped with crispy onions, served with seasonal veg and a rich gravy

Steak & Nanny Goat Ale Pie £14

Prime pieces of steak slow cooked in chef's Ale gravy topped with a puff pastry lid, served with new potatoes and seasonal vegetables



FROM THE GRILL

Homemade 8oz Gourmet Burger £14 Gf opt, Df opt

With bacon, cheese and salad garnish, served with french fries, onion rings and coleslaw. Presented on wooden board

Cajun Spiced Flat Iron Steak £18 Gf opt, Df opt

A medium/rare steak on a Caesar dressed salad with homemade croutons, parmesan shavings and French fries

10oz Rump Steak £20 Gf opt, Df opt

Grilled vine cherry tomatoes, flat mushroom, onion rings and chips

Steak Sauces – pepper / stilton / garlic butter £2



FROM THE SEA

Beer Battered Fillet of Cod £14 Gf opt, Df opt

Crispy beer battered cod served with chips and mushy peas

Fillet of Salmon £15 Gf opt, Df opt

Cooked in ginger, chilli, lime, diced peppers, sesame, sauteed potatoes, sweet potato ribbons, wilted spinach, green beans and sweet chilli sauce

Poached Smoked Haddock £15 Gf opt

With a prawn mornay sauce on a bed of wilted spinach, creamy mash topped with sweet potato crisps

Thai King Prawn Curry £17 Gf opt, Df

A creamy medium spiced king prawn Thai red curry, cooked with courgette, aubergine, onions, garlic, mushrooms red peppers, chillies and spices served with Basmati rice, kalonji seed naan & poppadum



VEGETARIAN

Goat Classic Halloumi Burger £14 Gf opt, V

Grilled Halloumi, roasted red pepper and tomato, dressed salad, coleslaw & French fries

Thai Red Curry £14 Gf, Df (vegan)

A creamy medium spiced king prawn Thai red curry, cooked with courgette, aubergine, onions, garlic, mushrooms red peppers, chillies and spices served with Basmati rice & poppadum

Mushroom, Leek and Spinach Penne Pasta £13 Gf opt, V

Creamy garlic sauce topped with torn brie and served with garlic ciabatta



SALADS

Whole Food Salad £10 Vegan, Gf opt, Df opt

Quinoa, sweet potato crisps, green beans, tomatoes, cucumber, mixed leaves, nuts and seeds, French dressing

Add Baked Goats cheese with red onion Marmalade £3: Chargrilled Chicken £4: Salmon £5: Halloumi £3: Smoked Salmon £4

Cold Fish Platter £18 Gf opt, Df opt

Smoked mackerel, crayfish tails, prawns and smoked salmon served on large salad with new potatoes and coleslaw

Goat Inn Chicken and Bacon Salad with Caesar Dressing £15 Gf, Df opt

Croutons, shaved parmesan and french fries



SIDES

Chips/french fries £3

New potatoes /peas /coleslaw £2

Mixed salad /seasonal vegetables £3

Homemade onion rings £3

Garlic bread £4 Garlic bread with cheese £5



BAR BOWLS

French fries £4

Cheesy french fries £4.50

Scampi & fries £7

Chicken Goujons, fries & sweet chilli dip £7

Trio of Sausages & fries £7



KIDS CORNER (under 14's only)

Scampi £7

3 Chicken Goujons £7

BBQ Ribs (half rack) £9

Battered Cod £7

5oz Rump Steak £10

All served with chips, fries or new potatoes, baked beans, peas or salad

Mushroom, leek and spinach penne pasta £6 Gf opt, V

Served with garlic ciabatta



LIGHTER BITES (Available between 12 – 5pm)

Ciabattas – all served with salad and coleslaw

Prawns in Marie Rose sauce £8

Tuna, red onion and cheese melt £7

Bacon, brie and tomato £7

Steak & mushroom £9

Brie, roasted red pepper & tomato £6 V

Club (chicken goujon, bacon, lettuce & tom) £8

Wraps £8 all served with coleslaw and fries

Chicken Goujon lettuce and mayo

Halloumi, pesto & roasted red pepper

Crispy beef in sweet chilli sauce



HOMEMADE DESSERTS £7

Sticky Toffee Pudding*

With vanilla ice cream and toffee sauce

Triple Chocolate Brownie*

With salted caramel ice-cream and chocolate sauce

Homemade Cheesecake of the Day

Please ask for our cheesecake choice

White Chocolate & Hazelnut Blondie*

Served with toffee sauce and salted caramel ice-cream

Crumble of the Day

Served with custard or vanilla ice cream

Cheese Platter £9

***kids portion available £4*(under14's only)**

LOCALLY SOURCED DESSERTS

Belgium Waffle

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

Chocolate & Orange Tart Vegan, Gf, Df opt

Warm chocolate Grenache tart with a hint of orange served with a blood orange sorbet

Ice Cream £2 per scoop

Salted caramel, vanilla, chocolate and strawberry ice cream

Blood Orange Sorbet £2 per scoop Gf, Df

