

the herder

Matt's winning dish from The Great British Menu truly celebrates Matt's heritage. Inspired by his Mother, who hails from St Helena and cooks goat often at home, the dish showcases a widely under-used and under-appreciated meat.

Preparations of goat; stuffed loin, salt baked leg, barbecue shoulder, herder pie, jelly, goat fat dumpling & roasted pineapple.

Accompanying the dish, a short story, penned by Matt and illustrated by Jo Parry details how the rise in goat's milk products had led to the decline in UK goat meat.

Add a supplementary course to your tasting menu - £22
Substitute the main course on your tasting menu - £16

the heritage cocktail

Made using all the leftover fruit from the Herder, we ferment the pineapple skins to create a tepache, which we mix with raas el hanout to give the drink a wonderful fruity & spiced flavour. It is the perfect pairing with the Herder dish.

Spiced rum, fermented pineapple tepache, garden herbs, maraschino

£10