



BAR & GRILL

SERVED BETWEEN 11.30am – 9.30pm Daily

Vegetarian
 Vegan

Goodwood Beef
 Goodwood Pork

Goodwood Lamb
 Goodwood Dairy

FOR MORE THAN 300 YEARS GOODWOOD HOME FARM HAS BEEN AT THE HEART OF THE ESTATE, RAISING RARE AND NATIVE BREEDS, SOME INDIGENOUS TO THE ESTATE, SO THAT WE CAN OFFER YOU THE BEST TASTING MEATS AND DAIRY PRODUCTS.

STARTERS

- MARINATED OLIVES & CRUSTY BREAD 4.95
- VENISON CROQUETTE 6.25
- WHITEBAIT & LEMON MAYO 6.50
- LAMB SHANK PASTY 6.00
- SQUASH & CHICKPEA SLIDER 7.00
Chilli relish
- SMOKED COD ROE BRANDADE 6.25
Charred sourdough
- B&G RAREBIT 5.95
Beetroot chutney
- SOUP OF THE DAY 7.00

LIGHTER CHOICES

- B&G WHOLEFOOD SALAD 9.25
Turnip, kohlrabi, cabbage, bulgur wheat and toasted seeds
- SEASONAL QUICHE 8.00
Cucumber salad
- SALT BEEF HASH 7.95
Fried egg and homemade brown sauce
- SUPERFOOD SALAD 9.95
Cauliflower, broccoli, coriander and black sesame

MAINS

- BEER BATTERED FISH & CHIPS 14.50
Crushed peas and tartare sauce
- GOODWOOD BURGER & FRIES 14.95
Goodwood streaky bacon and Charlton
- SOUTH COAST FISH PIE 14.25
Charlton crust and herb salad
- SEARED RUMP STEAK 19.50
Shallot jam, watercress and hand-cut chips
- HERB OMELETTE & FRIES 11.00
Mixed leaf salad
- ROLLED PORK BELLY 14.50
Brussel sprout colcannon and caramelised onion
- STEAK & STILTON PIE 15.25
Creamed potato and heritage carrots
- WILD MUSHROOM MACARONI 13.95
Roquette and Molecomb Blue
- GOODWOOD HAM, EGG & FRIES 13.50
- PRESSED LAMB SHOULDER 14.95
Harissa, barley and chick pea casserole
- JERUSALEM ARTICHOKE RISOTTO 13.95
Chestnuts and roast artichoke
- ROASTED PLAICE 13.95
Served on the bone with chorizo, white bean and brown shrimp
- CONFIT DUCK LEG 14.75
Braised lentils, red cabbage and shallots
- SMOKED CHICKEN SALAD 13.50
Frisee, poached egg and mustard

PUDDINGS

- VANILLA WAFFLES 6.75
Apple compote and caramel custard
- CHOCOLATE MOUSSE 6.75
Brownie and pecan praline
- CARROT CAKE 6.75
Candied carrot and carrot sherbet
- PEAR & ALMOND TART 6.75
Vanilla ice cream and sugared almonds
- FROZEN BLOOD ORANGE SOUFFLE 6.75
Cranberry biscotti and pistachio
- SELECTION OF ICE CREAM OR SORBET 6.75
- GOODWOOD CHEESE BOARD 12.50
Homemade chutney and crispbread

SIDES

- HASSELBACK POTATOES & SAGE BROWN BUTTER 5.00
- FRIES / HAND-CUT CHIPS 4.00
- BUTTERED SPROUTS, CHESTNUTS & CRISPY BACON 5.00
- GLAZED WINTER ROOTS 4.00
- CAULIFLOWER CHEESE 5.50
- DRESSED BABY LEAVES 4.00
- HONEY ROAST BABY PARSNIPS 4.50

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL WHEN DINING IN THE MAIN RESTAURANT OR ON THE MAIN RESTAURANT PATIO.

FOODS DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS, DERIVATIVES OF NUTS, OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE INFORM A MEMBER OF THE TEAM.

HOT DRINKS

All our hot drinks are made with Goodwood organic milk

FILTER COFFEE	2.20
CAPPUCCINO // LATTE // FLAT WHITE	3.00
SINGLE ESPRESSO // DOUBLE ESPRESSO	2.35 / 2.50
MOCHA	3.00
AMERICANO	2.60
MACCHIATO	3.00
HOT CHOCOLATE	3.10
BABYCINO	0.60
TEA	2.20

COLD DRINKS

SOFT DRINKS

COKE	2.55 / 4.70
DIET COKE	2.30 / 4.20
LEMONADE	2.30 / 4.20
SOUTH DOWNS WATER STILL // SPARKLING	2.50 / 4.50
FOLKINGTON JUICES	3.00
J20	2.50
APPLETISER	3.00
GUNNERS	2.70 / 4.60
ICED COFFEE	3.00
ICED TEA	2.60
KOMBUCHA TEA	5.50
SMOOTHIES	4.20
LIME // BLACKCURRANT CORDIAL	1.00 / 2.00
ELDERFLOWER CORDIAL	1.10 / 2.20

MIXERS

SCHWEPPES 1783 TONIC // LIGHT TONIC	2.95
SCHWEPPES 1783 GINGER BEER // ALE	2.95
SCHWEPPES 1783 SALTY LEMON TONIC	2.95

ALES & LAGERS

GOODWOOD BREWERY

GROGGER PALE ALE	2.60 / 4.25 / 4.95
ST. SIMON LAGER	2.95 / 4.25 / 5.20

LUCKY LEAP APA

BOTTLE
4.25

DRAUGHT BEERS

DEUCHARS IPA	2.80 / 5.00
HEINEKEN	2.70 / 5.10
SYMONDS CIDER	2.70 / 5.20
BIRRA MORETTI	3.10 / 5.70

BOTTLED BEERS

HEINEKEN 0.0	3.60
SOL	4.80
AMSTEL	4.80

WINES

Delicious wines carefully chosen to accompany our award-winning, organic Goodwood Home Farm produce.

WHITE

125ml / 175ml / BOTTLE

LE SENTIER BLANC <i>Columbard, France</i>	5.00 / 7.00 / 23.00
NOVITA <i>Pinot Grigio, Italy</i>	5.00 / 7.00 / 24.00
MESTA ORGANIC <i>Verdejo, Spain</i>	6.00 / 8.00 / 30.00
ERNST GOUWS & CO <i>Chenin Blanc, South Africa</i>	36.00
SAINT CLAIR ORIGIN SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	44.00

RED

125ml / 175ml / BOTTLE

LE SENTIER ROUGE <i>Grenache, France</i>	5.00 / 7.00 / 23.00
SWARTLAND WINERY <i>Merlot, South Africa</i>	5.00 / 7.00 / 24.00
SACCHETTO PINOT NERO <i>Pinot Noir, Italy</i>	6.00 / 8.00 / 30.00
DONA PAULA <i>Malbec, Argentina</i>	33.00
BODEGAS ONDARRE <i>Rioja Reserva, Spain</i>	44.00

ROSÉ

125ml / 175ml / BOTTLE

SACCHETTO VINI <i>Pinot Grigio Blush, Italy</i>	5.00 / 7.00 / 27.00
CHATEAU DE CAMPUGET <i>Syrah Grenache Rosé, France</i>	27.00

CHAMPAGNE & SPARKLING

125ml / BOTTLE

VEUVE CLICQUOT YELLOW LABEL <i>Ponsardin, France</i>	12.50 / 70.00
VEUVE CLICQUOT ROSE <i>Ponsardin, France</i>	95.00
TINWOOD BRUT <i>West Sussex, England</i>	59.00
SACCHETTO PROSECCO DOC BRUT <i>Veneto, Italy</i>	9.00 / 39.00
COATES & SEELY BRUT HAMPSHIRE <i>Pinot Noir, Chardonnay, Pinot Menuier</i>	55.00
COATES & SEELY BRUT HAMPSHIRE ROSÉ <i>Pinot Noir, Chardonnay, Pinot Menuier</i>	59.00

ALL WINES LISTED BY THE GLASS ARE AVAILABLE TO BE SERVED AT 125ML