STARTERS

Nutbourne Tomato Soup* 9

Sussex Red Steak Tartare* 14
BLACK TRUFFLE, SMOKED EMULSION, BEEF TENDON

Charlton and Onion Pie 9
PICKLE, LAMBS LETTUCE

Scallop* 14
CELERIAC PUREE, PICKLED SALSIFY, APPLE, HAZELNUT VINIGARETTE

 $Ox\ Tongue\ 12$ caper and raisin mayonaise, bitter leaf, honey and horsradish dressing

Home Farm Saddleback Pork 22

SMOKED TENDERLOIN, PULLED HAM HOCK, PIG CHEEK

(FOR 2 TO SHARE)

PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR SEPERATE ALLERGEN MENU

*DENOTES DISHES THAT CAN BE ADJUSTED TO AID GUT HEALTH

BUTCHER'S CUTS



Today's Farm Board 90 (FOR 2 TO SHARE)

Allow our chefs to create a sharing board that showcases various cuts and techniques using our delicious meats

SEASON: AUTUMN

MAINS

Partridge* 26
CONFIT LEG, GAME FAT FONDANT, BLACKBERRIES, COBNUTS

Sussex Red Beef Tricep* 27
WILD MUSHROOM, SMOKED POTATO PURÉE, PICKLED BABY ONION

Cod 29

BROWN SHRIMP, LETTUCE, TOMATO, SAMPHIRE, CHIVE BUTTER SAUCE

Butternut Squash Risotto 19
LEVIN DOWN, ROASTED PUMPKIN SEED, SAGE

South Down Canon of Lamb 27
BRAISED NECK, CRUSHED JERSALEM ARTICHOKE, POTATO TERRINE, TENDERSTEM

ALL OF OUR LIVESTOCK ARE ORGANICALLY REARED, AS SUCH A HIGHER DEGREE OF DELICATE ORGANIC FAT CAN BE FOUND IN OUR DISHES.

SIDES 6

Beef Dripping Triple Cooked Chips

Red Onion Marmalade New Potatoes

Lardo and Thyme Carrots*

Smoked Almond Tenderstem Broccoli*

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*DENOTES DISHES THAT CAN BE ADJUSTED TO AID GUT HEALTH

PUDDINGS

Warm Toffee Sponge 10
BUTTERSCOTCH

Dark Chocolate and Cherries 10
VANILLA

Bakewell Tart 10
TOASTED ALMOND, RASPBERRY

Goodwood Estate Honey Parfait 10 KEFIR, SEEDS, POLLEN

Goodwood and Local Cheeses 22
WITH ACCOMPANIMENTS
FROM THE TROLLEY

SEASON: AUTUMN