

STARTERS

Asparagus Soup* 9

KEFIR, HAZELNUT

Sussex Red Steak Tartare* 14

CONFIT EGG YOLK, BEEF DRIPPING FENNEL CRISP

Charlton and Onion Pie 9

PICKLE, LAMBS LETTUCE

South Coast Mackerel* 9

HERITAGE BEETS

South Down Lamb Ham Crumpet 12

POACHED EGG, LAMB FAT BEARNAISE

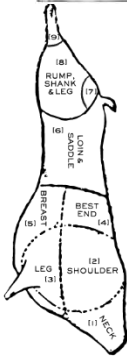
Home Farm Saddleback Pork 20

SMOKED TENDERLOIN, PORK CRUNCH, PULLED PORK, BBQ RIBS
TRUFFLE HONEY, LARD FOCACCIA
(FOR 2 TO SHARE)

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

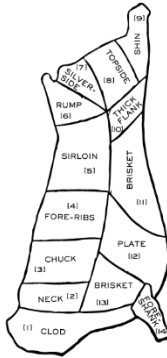
* DENOTES DISHES THAT CAN BE ADJUSTED TO AID GUT HEALTH

BUTCHER'S CUTS



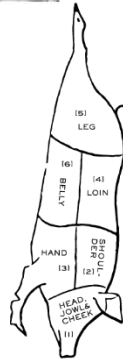
LAMB

BREED.....SOUTH-DOWN.....



BEEF

BREED.....SUSSEX-RED.....



PORK

BREED.....SADDLE-BACK.....

Today's Farm Board 80

(FOR 2 TO SHARE)

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

SEASON: **SPRING**

PLEASE NOTE THAT FARMER, BUTCHER, CHEF ADDS A DISCRETIONARY SERVICE CHARGE OF 12% TO ALL CUSTOMERS' BILLS

MAINS

Saddleback Pork Tomahawk* 25

WILD GARLIC

Sussex Red Short Rib 26

MOLCOMB BLUE, CARROTS

Halibut 29

SPRING VEGETABLES, RED WINE BUTTER

Barbecued Leek Tart 19

LOCAL RICOTTA, WATERCRESS, JERSEY ROYALS

South Down Canon of Lamb 25

CHARRED ASPARAGUS, PEAS, MINT

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

Jersey Royals

Lardo and Thyme Carrots*

Spring Vegetables*

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* DENOTES DISHES THAT CAN BE ADJUSTED TO AID GUT HEALTH

PUDDINGS

Grogger Beer Cake 10

MARMALADE

Baked Alaska 20

RHUBARB AND CUSTARD

(FOR 2 TO SHARE)

Millionaires' Shortbread 10

SEA BUCKTHORN

Goodwood Estate Honey Parfait 10

KEFIR, SEEDS, POLLEN

Goodwood and Local Cheeses 22

WITH ACCOMPANIMENTS

FROM THE TROLLEY

SEASON: **SPRING**

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