

STARTERS

Nutbourne Tomato Soup* 9

LEVIN DOWN

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

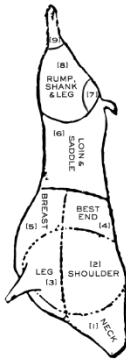
Home Farm Saddleback Pork 22

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

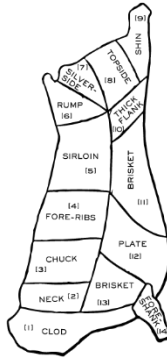
* DENOTES DISHES THAT CAN BE ADJUSTED TO AID GUT HEALTH

BUTCHER'S CUTS



LAMB

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



BEEF

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



PORK

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

SUNDAY ROASTS 25

ALL ROASTS ARE SERVED WITH CARAMELISED ONION STUFFING, YORKSHIRE PUDDING,
BEEF DRIPPING ROAST POTATOES AND SEASONAL VEGETABLES

Sussex Red Roast Beef Rump

HORSERADISH SAUCE

Pork Shoulder

APPLE SAUCE

Rosemary Roasted Leg of South Downs Lamb

MINT SAUCE

SEASON: AUTUMN

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

MAINS

Cod 29

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

Butternut Squash Risotto 19

LEVIN DOWN, ROASTED PUMPKIN SEED, SAGE

SIDES 6

Beef Dripping Triple Cooked Chips

Red Onion Marmalade New Potatoes

Lardo and Thyme Carrots*

Smoked Almond Tenderstem Broccoli*

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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

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