

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

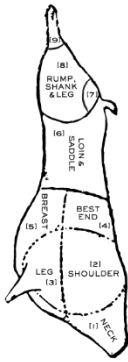
SMOKED TENDERLOIN, PORK CRUNCH, PULLED PORK, BBQ RIBS
TRUFFLE HONEY, LARD FOCACCIA
(FOR 2 TO SHARE)

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

SEASON: **SPRING**

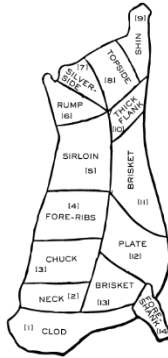
PLEASE NOTE THAT FARMER, BUTCHER, CHEF ADDS A DISCRETIONARY SERVICE CHARGE OF 12% TO ALL
CUSTOMERS' BILLS

BUTCHER'S CUTS



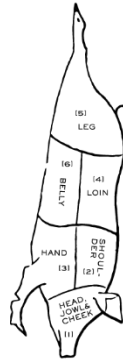
LAMB

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

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

MAINS

Halibut 29

SPRING VEGETABLES, RED WINE BUTTER

Barbecued Leek Tart 19

LOCAL RICOTTA, WATERCRESS, JERSEY ROYALS

SIDES 6

Beef Dripping Triple Cooked Chips

Jersey Royals

Lardo and Thyme Carrots*

Spring Vegetables*

SEASON: **SPRING**

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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

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