STARTERS

Garlic Soup 9 slow cooked hens egg, croutons, balsamic

Sussex Red Beef Shin 14 BLACK GARLIC, PICKLED PEAR, POTATO AND HORSERADISH CREAM

Charlton and Caramelised Onion Tart 9 CIDER PICKLED ONIONS, SHALLOT AND CURRY LEAF CHUTNEY

Mackerel 12

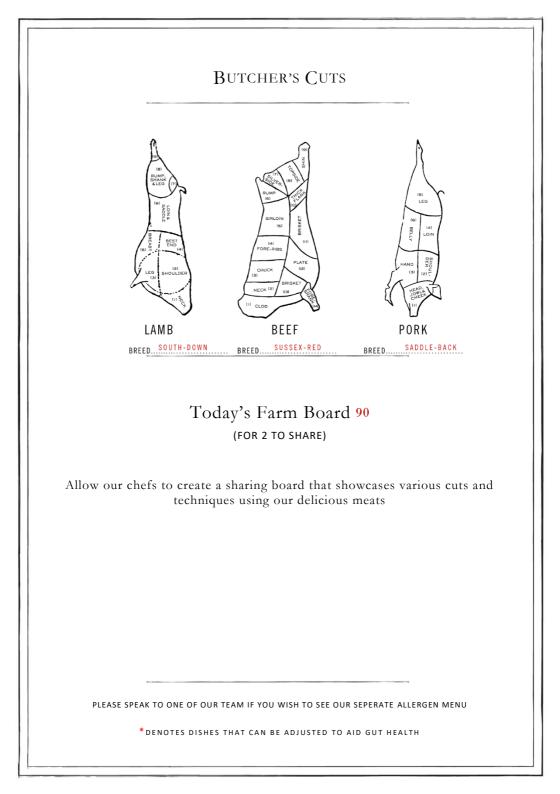
SMOKED PATE, CURED LOIN, GOODWOOD GIN, PICKLED CUCUMBER, TREACLE BREAD

Ox Tongue 12 Apple, Chicory, Caper and Beetroot

> Pig's Head Terrine 12 RHUBARB, BITTER LEAF

SEASON: WINTER

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



MAINS

Pork Collar 26

LARDO HASSLEBACK POTATO, LEEK, BACON, CRISPY SAGE

Sussex Red Beef Tricep* 27

TURNIP, WILD MUSHROOM, SPROUT LEAF, BEEF FAT MASH, BURNT ONION

Hake 29

CELERIAC FONDANT, SPINACH, GUSBOURNE, TRUFFLE

Baked Wild Mushroom 19

HEN OF THE WOODS, DOUGLAS FIR, CONFIT POTATO, LEVIN DOWN AND TRUFFLE PESTO

South Down's Lamb 30

ROLLED SHOULDER, BARBECUE GLAZED BELLY, DEVILLED HEART, CARAMELISED ONION, WILD GARLIC

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

New Potatoes with Truffle Pesto

Seasonal Greens, Black Garlic Emulsion, Crispy Onion

Tenderstem Broccoli, Burnt Butter Flaked Almond, Wild Garlic

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PUDDINGS

Earl Grey and Bergamot Layer Cake 10 HOBNOB ICE CREAM

> Rhubarb Mousse 10 PISTACCHIO

Chocolate and Coffee Sponge 10 ROASTED MANDARIN

> Honey Parfait 10 ESTATE KEFIR, SEEDS, POLLEN

Goodwood and Local Cheeses 22 WITH ACCOMPANIMENTS FROM THE TROLLEY

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