

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

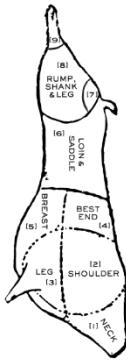
Pig's Head Terrine 12

RHUBARB, BITTER LEAF

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

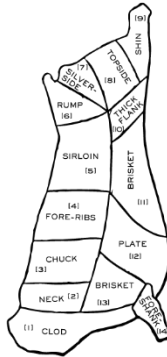
* DENOTES DISHES THAT CAN BE ADJUSTED TO AID GUT HEALTH

BUTCHER'S CUTS



LAMB

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



BEEF

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



PORK

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

SUNDAY ROASTS 25

ALL ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ONION AND SAGE STUFFING, 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: WINTER

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

MAINS

Hake 29

CELERIAC FONDANT, SPINACH, GUSBOURNE, TRUFFLE

Baked Wild Mushroom 19

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

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

SEASON: **WINTER**

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