

STARTERS

Ox Tongue

WHITE BEAN STEW, HERB OIL

Goodwood Style Fishcake

DILL MAYONNAISE, FENNEL SALAD

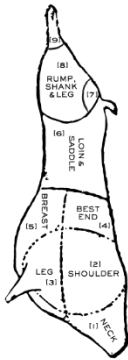
Roasted Tomato Soup

LEVIN DOWN CHEESE

PRICE: 2 COURSE 30 / 3 COURSE 35

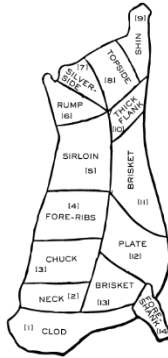
PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR SEPERATE ALLERGEN MENU

BUTCHER'S CUTS



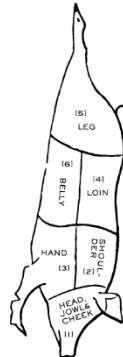
LAMB

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



BEEF

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



PORK

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

MONTH: OCTOBER/NOVEMBER

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

MAINS

Goodwood Estate Pork Collar

LARDON AND THYME CARROTS, WHOLGRAIN MUSTARD SAUCE

Plaice Fillet

NEW POTATOES, SAMPHIRE, BURNT LEMON BUTTER

Wild Mushroom And Tarragon Pie

BUTTERED GREENS, MASH POTATO TOPPING

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

Red Onion Marmalade New Potatoes

Lardo and Thyme Carrots*

Smoked Almond Tenderstem Broccoli*

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PUDDINGS

Chocolate Sponge

VANILLA ICE CREAM, CHERRIES

Passionfruit Posset

SHORTBREAD

Spiced Orange Cake

PLUM COMPOTE

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