

PUDDINGS

Bramley Apple Crumble Soufflé
CIDER BRANDY ICE CREAM 7.5

Bread and Butter Pudding
BUTTERMILK SORBET 7.5

Set Vanilla Custard 7
POACHED RHUBARB AND BASIL

Chocolate and Orange Mousse Cake
ALMOND PRALINE ICE CREAM 7

Lemon and Rosemary Baked Alaska
(TO SHARE) 12

Cheese Board 9.5
A SELECTION OF GOODWOOD CHEESES AND THE ODD 'OUTSIDER'

SEASON : **SPRING 2017**

Please note that Farmer, Butcher, Chef adds a discretionary service charge of 12% to all customers' bills

STARTERS

Crusted Ox Cheek 8.5
LANGOUSTINE AND ASPARAGUS

Oregano Rubbed Pig Jowl
FENNEL, CELERY AND RAISINS 7.5

Bavette Steak Tartare 8.5
DRIPPING TOAST AND SMOKED EGG YOLK

Cauliflower Mousse 7
HOME FARM CHORIZO AND NETTLES

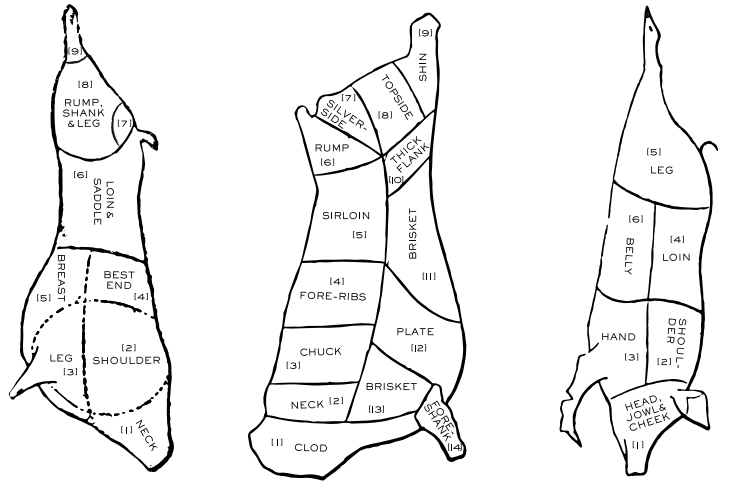
Crispy Oysters 7.5
CURED OX HEART, BEETROOT AND TARRAGON

Beer Braised Lamb 7
SOUSED COCKLES AND SAMPHIRE

Hallgate Farm Baked Hen's Egg 7
WILD GARLIC, MUSHROOMS AND CURED PIG FAT

SEASON : **SPRING 2017**

BUTCHER'S CUTS



LAMB

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

BEEF

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

PORK

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

BUTCHER'S BOARDS

(to share)

Lamb 20 p/p

Lamb Saddle, Braised Shoulder, Devilled Liver and Heart, Shank Hot Pot, Heritage Carrots with Broad Beans and Mint

Beef 20 p/p

Skirt Steak, Oxtail Faggot, Shin Pie, Crispy Salt Beef and Gem Salad

Pork

Rack of Pork, Honey and Sage Rubbed Belly, Sticky Baby Back Ribs, Stuffed Trotter, Pig Tail and White Bean Stew, Parsley and Chicory Salad 20 p/p

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MAINS

Honey and Sage Rubbed Pork Belly 18
RHUBARB, APPLE AND LITTLE GEM

Charcoal Beef Featherblade 18
CHARRED BROCCOLI, WILD GARLIC AND BONE MARROW

Spiced Haunch of Lamb 19
ANCHOVIES, BROAD BEANS, BABY BEETS AND SMOKED BACON

Red Sussex Rump of Beef 19
OXTAIL, WHITE ASPARAGUS AND MOLECOMB BLUE

Wild Mushroom and Asparagus Leek Roll 15
LEVIN DOWN AND SORREL

Wood Pigeon and Mushroom Pie 19
ARTICHOKES AND SLOW COOKED BEETROOT

Fish of the Day
MARKET PRICE

SIDES 4

Hispy Cabbage with Smoked Bacon and Onions, Roasted New Potatoes with Wild Garlic, Beef Dripping Triple Cooked Chips, Purple Sprouting Broccoli with Anchovies and Almond Butter, Oak Leaf Salad with Dripping Croutons and Pickled Red Onions

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