



Surtees Menu 2024

Breakfast

Whipped ricotta
ripe strawberries, basil, olive oil

Homemade crumpet with fresh crab
cucumber, spiced butter

Crushed avocado on toast
poached Cotswolds eggs, green herb dressing

Crispy bacon and black pudding
fried duck egg, mango chutney

Lunch

Potage of south coast monkfish and mussels
lemon verbena, new potatoes

Quail grilled over British charcoal with warm spices
crispy grains, beetroot, pickled rose petals

Roast lamb
crushed peas, mint

Roast dry aged duck breast with honey
lavender, fennel pollen, confit apricots

Crushed split peas
fig leaf oil, dressed summer vegetables

Black truffle pasta parcels
warm cheese broth

Sharpham Farm spelt bowl
raw apple vinegar, virgin rapeseed oil
Made as you wish

Puddings

Raspberry trifle
camomile, honey custard

Ripe melon sorbet
marigold shoots, sparkling English wine



Bar Snacks

Crispy corn fed chicken
smoked paprika, oregano

Open sandwich of cold roast Goodwood Estate organic beef
Molecomb blue cheese, land cress, pickles

Roast carrot hummus
orange blossom, grilled focaccia

Afternoon Tea

Black truffle croque monsieur

Goodwood Estate pork, apple and sage sausage rolls

Creamed spinach, garlic and clove tartlets

Scones
whipped clotted cream, strawberry and elderflower jam

Blueberry and lemon thyme cupcake

Canelés cooked in beeswax