



HILL

SATURDAY 11 JULY 2026

BREAKFAST

Brioche roll, sausage patty, potato and mozzarella rosti, tomato chutney, rocket (ve)

Warm soft batch roll, smoked bacon, rocket, tomato chutney

Danish pastries (ve)

Biscoff and toffee muffin (ve)

Alpro yoghurt and berry granola pots, blueberry coulis (ve)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

LUNCH

Starters

Plant based whipped burrata, caramelised figs, baby watercress, toasted pumpkin seeds
pear gel, melba toast (ve)

Local venison salami, caramelised fig and whipped goats cheese tart, fig balsamic
baby watercress

Main Courses

Summer squash pithivier, celeriac puree, baby vegetables, chive oil, pea shoot tendrils (ve)

Duo of local lamb, herb crusted rump, lamb chop, salsa Verde
minted crushed new potatoes, tenderstem broccoli, lamb and red currant sauce

Puddings

Goodwood Estate and local cheeses, water biscuits, grapes, fruit chutney

Chocolate and raspberry mirror tart, raspberry sauce, fresh raspberries (ve)

AFTERNOON CAKES

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies



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