



FARMER, BUTCHER, CHEF

FRIDAY 10 JULY 2026

BREAKFAST

Served from the buffet

Selection of pastries

Kefir and Goodwood Estate honey smoothie

Sussex berries, yoghurt, granola

Pineapple, melon, pomegranate, lime

From our kitchen

Farmer Butcher Chef classic breakfast: Goodwood Estate collar of bacon, Goodwood Estate Cumberland sausage, baked beans, hash browns, grilled plum tomatoes, flat mushroom free range eggs cooked to your liking

Vegan breakfast: vegan sausage, grilled plum tomatoes, flat mushroom, greens, baked beans hash browns, scrambled tofu (ve)

Oak smoked salmon, free range scrambled eggs

Toasted breakfast muffin: poached eggs, hollandaise sauce served with either Goodwood Estate farm ham, wild mushrooms or smoked salmon

Smashed avocado, free range poached egg, toasted sourdough, tomato salsa lemon and chilli oil (v)



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.

Floured bap with either Goodwood Estate collar of bacon or Goodwood Estate
Cumberland sausage

LUNCH

Starters

Chalk Stream trout, Ridgeview velouté, pickled cucumber, caviar

Pork pie, pickled egg, St Roche, English mustard

Pea and Kefir velouté, nettle, mint, chive (v)

Main courses

Beef rump cap, oxtail, Roscoff onion, beef fat potato terrine

Halibut, smoked butter, parsley root, sea herbs

Salt baked celeriac, puffed grains, green salsa, pickled girolles (ve)

Puddings

Brown sugar tart, rhubarb, hibiscus, ginger

Poached peaches, thyme, Goodwood honey, almond granola

Goodwood Estate cheeses, crackers, grogger chutney



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.

AFTERNOON TEA

Sandwiches

Goodwood Estate beef, rocket, horseradish

Smoked salmon, lemon and dill cream cheese

St Roche, spring onion, English mustard mayonnaise (v)

Cakes and Scones

Sultana scones, jam and clotted cream

Lemon drizzle cake

Strawberry and vanilla tartlet

Dark chocolate and salted caramel cake



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.