



SURTEES SAMPLE MENU 2026

BREAKFAST

Homemade buckwheat waffles, smoked Chalk stream trout, chive crème fraîche

Chorizo, butterbeans, poached eggs, labneh

Goodwood Estate bacon sandwich

Vanilla ricotta, raspberries, lemon verbena (v) (vg available)

Daily breakfast special

Crushed avocado, toasted sourdough, crushed warm spices (vg)

LUNCH

Grilled goat's cheese, glazed figs, pumpkin seeds, local honey (v)

Grilled green asparagus, soft boiled eggs, fried breadcrumbs, meadow hay buttermilk (v)

Beef carpaccio, basil pesto, toasted green beans

Pearl barley, summer vegetables, basil (v) (vg available)

Fresh linguine, South Coast crab, garlic, chilli

Orange blossom and marigold custard doughnuts

Chocolate pot, smoked caramel, cornflake Chantilly

Daily lunch specials

Ratatouille, Graceburn, fresh oregano (v) (vg available)

Confit duck, cherries, fennel, summer brassicas

Bar Snacks

Chicken liver parfait on toast, prune and red wine chutney

Crispy potato wedges, curry leaves, spiced virgin rapeseed mayonnaise (v)

Beetroot hummus, blackberries, plums, tarragon (vg)

AFTERNOON TEA

Goodwood Estate roast beef and horseradish sandwiches

Warm Goodwood Estate pork sausage rolls, black pudding, Lucky Leap APA

Goodwood Estate Welsh rarebit

Scones, whipped clotted cream, homemade strawberry jam

Warm lavender financier

Caneles cooked in bee's wax