



CLARK

FRIDAY 10 JULY 2026

BREAKFAST

Short order

Cacklebean egg, English muffin, Nutbourne roast tomato and spinach with a choice of the following:

Goodwood Estate bacon, sausage, vegan sausage or frilled halloumi

From the buffet

Ombre of sourdough toasts, goat's curd, foraged mushroom, peppers

Selection of muffins, breads and homemade jams

Yoghurt, granola, Wye Valley blueberries

Bowls of Oakchurch strawberries



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.

CLARK ALL DAY GRAZING

Savoury

Cones of vegetable crisps

Cones of crudité and whipped beans

Mature Charlton and cumin cheese straws

Selection of Cobble Lane cured charcuterie, pickles

Selection of Goodwood Estate cheeses

Sweet

Lemon drizzle cake



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LUNCH

Artisan breads and whipped butter

Starter

Chalk-stream trout pastrami, pickled vegetables, Granny Smith and crème fraiche

English garden seasonal vegetables, roasted yeast,
pickled kohlrabi and dill whipped “feta” (ve)

Main course

Sutton Hoo chicken breast and morel stuffed thigh,
lettuce, peas, broad beans and tarragon

Roasted mauve aubergine, puy lentil, harissa, sumac yoghurt, tenderstem and carrots (ve)

Pudding

London honey and fig delice, verbena ice cream

Amalfi lemon, Wye Valley blueberry and lemon confit (v/ve)



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CLARK AFTERNOON TEA

Savoury

Bridge rolls, cucumber, Chalk-stream trout, egg and cress

Goodwood Estate sausage and apple rolls

Summer chard and ricotta rolls

Sweet

Raspberry tea cakes

London honey and spelt buns

Rich chocolate layered bar

Whole Victoria sandwich

Lemon meringue pie

Cream teas

Cream teas (ve)



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