



HILL

THURSDAY 9 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

Chef's Table

Flavoured focaccia breads, butter and dipping oil

Burrata with roasted courgettes, mixed olives, confit cherry tomatoes, toasted croutes
balsamic glaze

Homemade English cheddar and spring onion quiche, local watercress salad

Continental meat board

venison salami, chorizo and English ham, local cheese, pickles, chutney

Flaked hot smoked Chalk-stream trout, celeriac remoulade, horseradish and dill

Korean chicken skewers, peppered rice

Mini bowls

Beetroot falafel, sour cream and chive (ve)

Goodwood Estate naked smashed burger, tomato and chilli jam, micro watercress



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Salads

Baby gem wedge with plum tomatoes, cucumber, pickled red onions
pomegranate molasses

Red cabbage slaw with chilli and ginger dressing

Caramelised beetroot, pear and sweet potato salad with feta and yoghurt dressing

Tabbouleh with Harissa and baby spinach

Puddings

Classic British miniature desserts

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

AFTERNOON CAKES

Freshly baked scones, strawberry jam, cream

Mini classic cakes



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