



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

Starters

Crispy tofu and avocado cocktail, Chinese cabbage, soused cherry tomatoes
chipotle mayonnaise (ve)

Mille-Feuille of Chalk-stream trout, avocado, compressed cucumber, beetroot gravadlax
potato, citrus gel

Main Courses

Lentil, sweet potato, red pepper and feta tart, pink onions, tenderstem broccoli, micro basil
dressed leaves (ve)

Pork Fillet wrapped in pancetta, Stornoway black pudding and apple chutney croquette
potato gratin, summer peas, baby carrots, cider cream sauce

Puddings

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

Chocolate and caramel jewel, caramel sauce, honeycomb, chocolate tuille (ve)

AFTERNOON CAKES

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies



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