



HILL

SUNDAY 12 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

Pea and mint risotto ball, crushed pea pesto, mint oil, baby basil
black leaf tuille with saffron aioli (ve)

Crayfish, prawn and hot smoked trout mousse, lemon and dill pinwheel
Marie Rose dressing, cucumber, leek and spring onion salad

Main Courses

Crispy coated cauliflower steak, caramelised cauliflower puree
giant cous cous with pomegranate and herbs, crispy kale, lemon oil (ve)

Chicken and morel mushroom wellington, truffle mash, roasted carrot, tenderstem broccoli
chicken sauce

Puddings

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

Strawberry crème brûlée mousse, fresh strawberries, strawberry gel, biscuit crumb (ve)

AFTERNOON CAKES

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies



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