



SURTEES

THURSDAY 9 JULY 2026

BREAKFAST

Scrambled eggs with smoked trout, toasted brioche

Goodwood Estate sausage or bacon sandwich, tomato and molasses chutney

Lemon verbena curd, Greek yoghurt, homemade granola, strawberries
(ve available)

Freshly made malted waffles, chocolate and toasted pumpkin seed spread, fennel pollen

Daily breakfast special

Potato, leek and Goodwood Estate cheese Spanish omelette



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

Ripe tomato salad, cucumber, tarama, basil and black olive
(v and ve available)

Creamy sweetcorn orzo, leek vinaigrette (v)
(ve available)

Monkfish goujons, Thai basil, green peppercorns

Fresh pasta veil, crushed artichokes, pine nuts, nasturtium broth (v)
(ve available)

Roast beef fillet, toasted green asparagus, white miso, puffed amaranth
(v available)

Fig leaf and ricotta barley pudding, roast fig and raspberries
(ve available)

Crispy pastry shards, bananas, custard, smoked caramel

Daily lunch specials

Scallop tartare, gooseberry compote and bubble tea

Grilled quail, orange blossom, mint and sunflower seed dressing



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Bar Snacks

Shredded carrot and radish with coriander seed, lime leaf and mango (ve)

Crispy Goodwood Estate Charlton cheese panisses(v)

Buttermilk chicken with black treacle, mustard, warm spices

AFTERNOON TEA

Smoked trout, pickled cucumber and chive sour cream sandwiches

Warm Goodwood Estate pork sausage rolls with black truffle and thyme

Goodwood Estate Molecomb cheese, grilled sourdough, caramelised apples (v)

Scones, whipped clotted cream, homemade strawberry jam

Warm cinnamon financiers

Chocolate beignets, Thai basil



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