



HILL

FRIDAY 10 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

Mezze platter

Spinach and feta falafel, hummus, plant-based lamb samosa, grilled halloumi
marinated vegetables, pitta breads

Homemade cherry tomato, basil and parmesan tart, local watercress salad

Poached side of Chalk-stream trout, samphire, horseradish crème fraiche

Ploughman's board

English cheddar and smoked gammon loin, scotch egg and pork pies
pickles and apple chutney

Slow cooked lamb shoulder with crumbled feta, black olives, semi-dried tomatoes
raita dressing

Mini bowls

Mushroom arancini, mushroom cream sauce, pickled fairy mushrooms (ve)

Twice cooked sweet and sour pork, stir fried noodles, prawn cracker



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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

Penne pasta with summer peas and beans, pea shoot pesto, lemon oil

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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