

S A M P L E



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THE DOUBLE TRIGGER RESTAURANT 2022

STARTERS

SMOKED HAM AND PARSLEY TERRINE

Crispy quail's egg, caper and lemon mayonnaise
seeded cracker

HOT SMOKED SALMON

Beetroot gravadlax, crushed garden peas, saffron potatoes
cream cheese, gremolata, lemon gel

SWEET PICKLED WATERMELON

Vegan feta, compressed cucumber caramelised apricots, toasted pumpkin seeds
rhubarb gel (v)

MAIN COURSES

GOODWOOD ESTATE BEEF CHEEK CROQUETTE

Truffle mash, shallot puree, spring onion and baby carrots
bone marrow and tarragon crumb

GOODWOOD ESTATE PORK BELLY

Apple and onion potato puree, tender-stem broccoli
bourguignon sauce

PAN SEARED FILLET OF SEABASS

Garden peas, fine beans, baby courgettes, samphire
preserved lemon and miso sauce

PEA AND POTATO FRITTER

Apple and cider vinegar red cabbage creamed leeks (v)

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.

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PUDDINGS

RHUBARB AND CUSTARD TART

Fine poached rhubarb, custard cream sauce

DARK CHOCOLATE AND CARAMEL BAR

Raspberry and strawberry

VANILLA PANNA COTTA

Strawberry sauce

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