



CHARLTON HUNT

SATURDAY 23 MAY 2026

AMUSE BOUCHE

Pea and feta muffin, piccalilli gel (ve)

Ham hock and pea muffin, piccalilli gel

STARTERS

Burratini, chilled gazpacho, pepper jellies, basil oil, black olive tapenade, micro basil (ve)

Goats cheese baked in filo pastry, roasted pimento puree, cherry tomato raisins
caponata dressing

Goodwood Estate gin cured Chalk-stream trout, dill lemon blinis, elderflower gel
horseradish crème fraiche, tapioca crisp

Braised venison and trumpet mushroom croquette, pickled vegetables, micro watercress
caper and raisin puree



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.

MAIN COURSES

Crispy cauliflower steak, caramelised cauliflower puree, pomegranate cous cous
crispy kale, lemon oil (ve)

Pressed shin of Goodwood Estate beef, roasted celeriac puree, root vegetable crush
tenderstem broccoli, smoked bacon, mushroom and onion gravy

Pork tenderloin in pancetta, caramelised apple puree, black pudding bon bon
glazed heritage carrots, peas, sage potato terrine

Herb crusted cod fillet, mussel chowder, squid ink gnocchi, crispy kale, lemon rapeseed oil

PUDDINGS

Strawberry and basil panna cotta, strawberry gel, black olive crumb, strawberry shortbread

Lemon curd tart, meringue pearls, thyme syrup, marinated raspberries

Apple and cherry doughnut, sour cherry gel, caramelised apple puree, green apple tuille biscuit

Charlton Cheddar, Levin Down, Molecomb Blue, St Roche
water biscuits, grapes, fruit chutney

AFTERNOON SWEET TREAT

Warm fruit scone, strawberry preserve, clotted cream

Selection of sweet treats



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