



BOXES

SUNDAY 7 JUNE 2026

STARTERS

Crispy tofu and avocado cocktail, baby gem lettuce, soused cherry tomatoes
chipotle mayonnaise (ve)

White and green local asparagus, Goodwood Estate cured gin trout,
cold pressed rapeseed oil mayonnaise, red amaranth

MAIN COURSES

Lentil, sweet potato, red pepper and feta tart, pink onions, tenderstem broccoli
micro basil, dressed leaves (ve)

Beef tenderloin, fondant potato, English asparagus, pea puree, watercress oil
red wine reduction, mushrooms

PUDDING

Chocolate and caramel jewel, caramel sauce, honeycomb, chocolate tuille



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.

AFTERNOON TEA

Sandwiches

Homemade venison sausage rolls

Cheddar and caramelised onion tart

Warm fruit scones, strawberry preserve and clotted cream

Teatime fancies



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