



CHARLTON HUNT

WEDNESDAY 29 JULY 2026

AMUSE BOUCHE

Beetroot and lentil falafel, sour cream and dill crown (ve)

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STARTERS

Whipped plant based burrata, peas, beans, pomegranate, sweet pea mayonnaise
basil oil, melba toast (ve)

Warm tart of caramelised onion, aged Compté mousse, dandelion, watercress, fig leaf vinaigrette

Lemon and lime cured Chalk-stream trout, yellow gazpacho jelly, crab remoulade, lobster pearls
coriander tuille

Confit venison and duck bon bon, spiced carrot puree, sticky sweet and sour cherries
port vinaigrette



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

Summer squash pithivier, celeriac puree, baby vegetables, chive oil, pea shoots (ve)

Goodwood Estate contre fillet of beef, oyster mushroom and truffle puree, celeriac fondants
thyme potato terrine, tenderstem broccoli, truffle reduction

Roasted rump of lamb, spiced butternut squash puree, confit aubergine, pepper and tomato tart
whipped goats' cheese bon bon, pesto sauce

Pan seared sole, lobster mousse, potato pearls, samphire, peas, leeks
saffron and orange butter sauce

PUDDINGS

Mixed berry pebble, berry compote, strawberry and vanilla gel, raspberry tuille

Black forest gateaux, cherry gel, chocolate soil, tapioca chocolate crisp

Chocolate and raspberry mirror tart, raspberry sauce, fresh raspberries

CHEESE COURSE

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



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AFTERNOON TEA

Sandwiches
Ham and Cheese
Free range egg and cress
Smoked trout and cream cheese
Coronation chickpea (ve)

Homemade venison sausage roll

Mini assorted quiches (ve)

Warm fruit scone, Cornish clotted cream, strawberry preserve

Afternoon tea cakes



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