



## Bonfire Night Restaurant Dinner Menu

### Starter

Curried parsnip & apple velouté, pomegranate & golden raisin V  
*milk*

Maple glazed hot smoked salmon, citrus Crème fraiche, pickled cucumber, trout roe  
*fish, milk, sulphites, mustard*

Cider braised ham hock, burrata, purple figs, cavolo nero pesto  
*nuts, milk, sulphites, mustard*

### Main

Partridge & mushroom wellington, stuffed cabbage, parsnip, confit potatoes, black truffle  
*gluten, egg, milk, sulphites, mustard*

Roscoff Onion tart tatin, soubise, mascarpone, Molcomb blue cheese, bitter leaves V  
*egg, milk, gluten, sulphites, mustard*

Chargrilled monkfish, leeks, curried mussels, coriander  
*fish, milk, mollusc, sulphites*

### Dessert

Dark chocolate mousse, honeycomb, blackberry, Goodwood cream  
*milk, gluten, egg*

Apple & pear crumble tart, vanilla anglaise, lemon caramel  
*milk, gluten, egg*

Estate & local cheese, traditional accompaniment  
*milk, sulphites*

An optional 12% service charge will be added to your bill

Please note that dishes may contain nuts and other allergens and game dishes may contain shot