

PUDDINGS

Warm Pear and Fennel Cake 7.5
FENNEL ICE CREAM

Coffee Bavarois 7.5
GINGER, MASCARPONE ICE CREAM

Chocolate and Hazelnut Delice 8
HAZELNUT PRALINE, HAY INFUSED ICE CREAM

Cranberry and Clementine Baked Alaska 15
(TO SHARE)

Chocolate and Mint Soufflé 8
WHITE CHOCOLATE SORBET

**Orange and Cinnamon
Bread and Butter Pudding** 7.5
MULLED WINE ICE CREAM

Cheese Board 9.5
A SELECTION OF GOODWOOD CHEESES AND THE ODD 'OUTSIDER'

SEASON : WINTER 2018

Please note that Farmer, Butcher, Chef adds a discretionary service charge of 12% to all customers' bills

STARTERS

Beef Tartare 9
SPICED BEETROOT, EGG YOLK AND BEEF DRIPPING TOAST

Pork Pie 8
PICCALILLI, CHARCOAL BREAD

Hand-caught Scallop 9
SAMPHIRE, SALSIFY, WILD MUSHROOM, CORAL SAUCE

Pork Liver Parfait 7.5
ROAST FIG, WARM BRIOCHE

Gin and Tonic Trout 8.5
DILL, FENNEL, BURNT TREACLE CROUTON

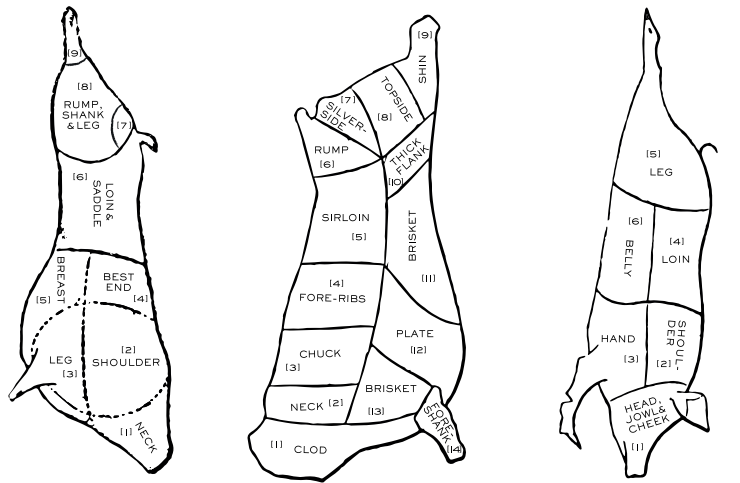
Spiced Lamb Faggot 7.5
CHESTNUT MUSHROOM, GARLIC PUREE

Cauliflower Doughnut 7.5
ROASTED CAULIFLOWER PUREE, CHARLTON CUSTARD

SEASON : WINTER 2018

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BUTCHER'S CUTS



LAMB

BREED.....SOUTH-DOWN.....

BEEF

BREED.....SUSSEX-RED.....

PORK

BREED.....SADDLE-BACK.....

BUTCHER'S BOARDS

(TO SHARE)

Beef

25 p/p

Slow cooked, crusted goose steak, glazed tri tip, flame-grilled devilled beef heart, slow roasted beef shin and onion pressing, charred ox tail and tongue stew, beef dripping chips, horseradish cream

Pork

Hay blackened loin of pork studded with pork fat, pigs tail coco bean casserole with crackling, glazed baby back ribs, pork belly and apricot croquette, grilled liver, apple sauce

20 p/p

Lamb

Barnsley chop of goodwood lamb brioche crust, spiced lamb faggot, devilled lambs liver, sweet cured lamb bacon, spiced salt baked carrot, mutton shoulder hot pot, mint sauce

20 p/p

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MAINS

Blackened Short Rib

19

CHARRED ONION, FENNEL, CHICORY

Beetroot Braised Goodwood Venison

18.5

CAVOLO NERO, CAULIFLOWER, GAME SAUCE

Breast of Goodwood Lamb

18.5

SPROUTS, CELERiac AND MINTED YOGHURT

Roast Collar of Pork

SQUASH, WATERCRESS, KALETTE, BEER AND BUTTER PUREE

18

Ash-Crusted Tri Tip of Beef

CREAMED POTATO, ROASTED GARLIC, OYSTER MUSHROOMS,

BLACK TREACLE HOLLANDAISE

18.5

Truffle and Potato Dauphinoise Pie

17

SAVOY CABBAGE, ROAST ROOT VEG SALAD

Fish of the Day

MARKET PRICE

SIDES

5

Beef Dripping Chips

Coal Baked New Potatoes, Lardo

Truffled Cauliflower Cheese

Spiced Crispy Sprouts,
Onions and Cashews

Smashed Carrot and Swede,
Black Pepper Butter

Salt Baked Parsnip and Celeriac

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