

PUDDINGS

Home Farm Kefir

LIME, RHUBARB, STRAWBERRY, GOODWOOD GIN & HIBISCUS

Levin Down Cheesecake

WHITE CHOCOLATE, SALTED CARAMEL, POPCORN

Layered Chocolate

PASTRY, TONKA BEAN, TOFFEE ICE CREAM

PRICE: 2 COURSES **£30** | 3 COURSES **£35**

PLEASE NOTE THAT FARMER, BUTCHER, CHEF ADDS A DISCRETIONARY SERVICE CHARGE OF 12% TO ALL CUSTOMERS' BILLS

STARTERS

Pea Soup

PASTA PARCEL, CHEESE STRAW

*Beef Tartare

QUAIL EGG, HORSERADISH GEL

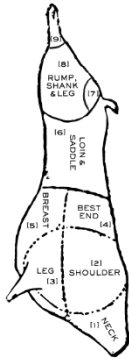
*Bitter Leaf Waldorf Salad

FERMENTED CELERY, WALNUTS, APPLE, COCONUT VINAIGRETTE

* DENOTES DISHES THAT CAN BE ADJUSTED TO AID GUT HEALTH

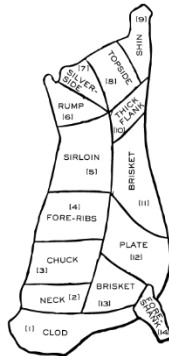
PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR ALLERGEN MENU

BUTCHER'S CUTS



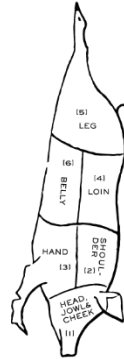
LAMB

BREED...SOUTH-DOWN



BEEF

BREED...SUSSEX-RED



PORK

BREED...SADDLE-BACK

Allow our chefs to create a barbecue sharing board to showcase our Goodwood Farm Meats including South Down's Lamb, Red Sussex Beef and Saddle Back Pork

SERVED WITH SIDES OF NEW POTATO MINT SALAD, NUTBOURNE TOMATOES & BASIL, FERMENTED RED CABBAGE

SUPPLEMENT £10 PER PERSON

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MAINS

***Catch of the Day**

CRAB, BISQUE, FENNEL, SEAWEED CAVIAR

***Celeriac**

GOLDEN RAISINS, VER JUS, ONION, MUSHROOM FERMENT

***Pork Tenderloin**

PIGS HEAD, PISTACHIO, OLIVE OIL POTATO, APRICOT

Pork Burger

BACON JAM, SMOKED CHARLTON, CHIPS

SIDES ^{6.5}

Triple Cooked Chips

***Chantenay Carrots, Wild Garlic Pesto**

***Tenderstem, Lemon, Chilli**

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