

SUNDAY 24 AUGUST 2025

AMUSE BOUCHE

Beetroot marinated chalk stream trout, blini, beetroot, horseradish gel

Pressed marinated melon, blini, beetroot, horseradish gel (vg)

STARTERS

Handpicked crab arancini, chilli, lime, ginger, frisse heart, bisque sauce, lemon scented rapeseed oil

Smoked chorizo scotch egg, piquillo pepper jam, baby peas, mizuna leaves

Charred broccoli, houmous, toasted corn, feta, frisée, pickled carrot, bread crouton (v)

Pressed watermelon, edamame beans, English wasabi mayonnaise, soy, lime, chilli, ginger, sesame oil, micro coriander, tapioca crisp (vg)



MAIN COURSES

Herb stuffed cornfed chicken, sweetcorn purée, pickled girole, peas, smoked bacon jam, aged sherry sauce

Roast lamb chump, confit garlic, oven dried cherry tomato, roasted artichoke, shallot purée, grilled courgette, thyme sauce

pan seared cod fillet, braised green lentils, roasted roots, potato purée, red wine reduction

Barbequed king oyster mushroom, black bean cassoulet, kimchi, black garlic emulsion (vg)

PUDDINGS

Light chocolate tart, roasted pear, honeycomb, pear liqueur gel

Chilled strawberry minestrone, fruit confetti, vanilla brûlée, raspberry tuille biscuit

Lemon and elderflower tart, meringue pearls, lemon syrup (vg)

Goodwood Estate cheese, Charlton, Levin Down and Molecomb Blue cheese, water biscuits, grapes, fruit chutney

AFTERNOON SWEET TREAT

Warm fruit scone, strawberry preserve, clotted cream

A selection of mini classic cakes



Scan here or visit mnu.mx/3142CA8 to see our allergen menus