



SUNDAY 24 AUGUST 2025

STARTERS

Goodwood Estate pulled ham hock sphere, piccalilli, sauce gribiche, mustard leaf, mustard vinaigrette gel

Tahini charred broccoli, toasted corn, feta, pickled carrot, frisée, cured tomato, black lime dust (vg)

MAIN COURSES

Harissa spiced lamb, niçoise vegetable tart, lamb shoulder and potato terrine, lamb sauce

Sweet potato terrine, miso roasted carrot, tenderstem broccoli, spicy carrot ketchup (vg)

PUDDING

coconut and pineapple slice, pineapple salsa (vg)



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.

AFTERNOON TEA

Sandwiches

Free range egg, baby spinach
Smoked trout, lemon, black pepper

Traditional sausage roll

Selection of quiches

Warm fruit scone, strawberry preserve, clotted cream

Mini classic cakes



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