



CHARLTON
HUNT

WEDNESDAY 24 SEPTEMBER 2025

AMUSE BOUCHE

Woodland mushroom and potato croquette, tarragon mayonnaise (vg)

STARTERS

Selsey crab tart, sweet and sour pawpaw, cucumber salsa, preserved lemon syrup,
lemon and poppyseed dressing

Honey roast quail breast, woodland mushroom, frisée and watercress salad, celeriac crisps,
truffle dressing

Gin cured chalk stream trout, charred cucumber, seawater pearls

Sweet potato and spring onion croquette, pickled red cabbage, chipotle mayonnaise,
garlic chives (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.

MAIN COURSES

Goodwood Estate contre fillet of beef, grilled king oyster mushroom, thyme and garlic fondant,
red onion rings, tenderstem broccoli, peppercorn sauce

Seared duck breast, orange and thyme confit bonbon, squash purée, squash pearls,
tenderstem broccoli, orange and thyme sauce

Seared seabream fillet, charred vegetables, saffron potato, samphire,
champagne and caviar butter sauce

Artichoke, mushroom and spinach pithivier, celeriac and juniper purée, sweet potato pearls, peas,
baby leek, leek vinaigrette (vg)

PUDDINGS

Negroni poached pear, chocolate and orange biscotti, white chocolate mousse,
candied orange zest

Caramelised lemon tart, raspberry and cherry compote, whipped vanilla cream

dark chocolate brownie, orange marmalade, candied peel (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



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