

WEDNESDAY 30 JULY 2025

STARTERS

Ham hock and parsley terrine, crispy quail's egg, pea puree, house pickles, pea shoot tendrils

Hot smoked Chalk-stream trout roulade, pickled cucumber and dill, fennel slaw, lemon crème fraiche

Marinated Nutbourne tomatoes, houmous, ciabatta crisp, toasted chickpeas, basil scented rapeseed oil toasted linseeds (vg)

MAIN COURSES

Local rump of lamb, lamb croquette, potato dauphinoise, tenderstem broccoli, carrot puree, red wine reduction

Chicken and chanterelle mushroom Wellington, potato puree, maple glazed carrots, garden peas and beans, cream, tarragon sauce

Fillet of sole with prawns, lemon and herb crumb, seaweed potato terrine, samphire, baby clams, split white wine sauce

Summer cauliflower fritters, cauliflower puree, new potatoes, aubergine, caper, parsley and raisin salsa, rocket pesto (vg)



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

PUDDINGS

Ladies' day dessert, English strawberries, cream (vg)

Salted caramel chocolate marquise, biscuit crumb, toffee sauce (v)

Rhubarb and white chocolate cannelloni, rhubarb gel (v)

Goodwood Estate and local cheese water biscuits, grapes, fruit chutney

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

