



FINAL FURLONG

WEDNESDAY 30 JULY 2025

STARTERS

Pressed smoked chicken terrine, trumpet mushroom, pickled mushroom, black garlic ketchup, sourdough croûte

Burratini, chargrilled apricot, blood orange gel, wild rocket pesto, cold pressed rapeseed oil (vg)

MAIN COURSES

Goodwood Estate beef loin, black truffle and ricotta ravioli, sweet potato purée, charred tenderstem broccoli, red wine sauce

Maple and miso roast kohlrabi steak, Pont Neuf potato, griddled spring onion, plum tomato, caramelised onion purée (vg)

PUDDING

Chocolate and honeycomb finger, toffee sauce, clotted cream (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



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.