

BILL WISDOM BREAKFAST MENU

FULL ENGLISH BREAKFAST

Cumberland sausage, back bacon, scrambled egg,
black pudding, hash brown, sautéed mushrooms,
plum tomato, baked beans, toast

(NGCI option available)

BRUCHETTA (VG)

Plant based feta, roasted cherry tomatoes with aged balsamic,
basil pesto on toasted sourdough

(NGCI option available)

HOT BUTTERED CRUMPETS

Smoked ChalkStream trout, Hollandaise sauce,
topped with a poached egg

PANCAKE STACK

Choice of toppings:

Smoked streaky bacon, fried duck egg, maple syrup

Fresh berry compote, natural Alpro yoghurt, maple syrup

(Vegan option available)

BILL WISDOM LUNCH MENU

FOR THE TABLE

Warm sourdough, Netherend butter,
cold pressed rapeseed oil,

STARTERS

SPRING PEA SOUP

Crème fraîche, micro watercress, poached egg
(NGCI option available)

CURED CHALKSTREAM TROUT

Roe vinaigrette with crayfish,
baby dressed leaves, lemon zest and gel

PRESSED TERRINE OF GOODWOOD ESTATE PIG CHEEKS

Smoked ham hock and leek,
mustard mayonnaise, beetroot, radish

BEETROOT CARPACCIO WITH FETA (VG)

Toasted seeds, citrus gel and micro herbs

MAINS

BRAISED LAMB SHOULDER AND HERB ROLL

Mustard and Goodwood ale faggot, carrot puree,
spring greens, lamb gravy, mint sauce

SUSSEX-BRED CHICKEN WELLINGTON

Fondant potato, cheese topped broccoli,
maple roast carrot, chicken gravy

WILD BASS

Miso cauliflower puree, ponzu butter sauce,
sautéed wild mushrooms, parsley potatoes, lemon oil

LEEK AND POTATO RAREBIT CROQUETTES (VG)

Spiced pepper, lentil and chickpea stew, crispy kale

DESSERTS

CHOCOLATE FONDANT

Hot chocolate sauce, clotted cream

TREACLE TART

English custard, candied orange zest

PLANT BASED LEMON TART (VG)

Raspberries, whipped cream
(NGCI option available)

GOODWOOD ESTATE AND LOCAL CHEESE

Water biscuits, chutney, grapes