

*Farmer*  
BUTCHER  
CHEF

Autumnal vibes take over at Farmer, Butcher, Chef  
*New seasonal menu available now*

As the nights draw in, there is no better time to tuck into the new Autumn menu at Farmer, Butcher, Chef on the Goodwood Estate.

Launched this week, the new menu features indulgent slow-cooked meat and pies that are perfect for this time of year. Feast on rich dishes such as Baked Potato Mousse with pulled organic beef shin, Haunch of Lamb with celeriac bake, baby kale and girolles and a delicious Shallot Tart with truffle, Levin Down cheese and pickled elderberries.

The signature Butcher's Boards have been updated to reflect the changing seasons, including a lamb shank hot pot on the Lamb board and a glazed peppered brisket on the Beef board.

Round off the meal with a Tipsy Cake served with quince sorbet or the legendary Apple Crumble Soufflé.

Goodwood's group executive chef Darron Bunn says: "The unusual cuts of meat that we have become famous for really lend themselves to slow-cooking, so this is definitely my favourite season. Autumn is the best time to discover what we do here at Farmer, Butcher, Chef."

Inspiration for Goodwood's latest food venture, which is located next to The Goodwood Hotel, comes from the relationship between farmer Tim Hassell, butcher John Hearn and chef Darron Bunn. They work together to create the frequently-changing and diverse menu that showcases Goodwood's organic farm produce.

All the meat served at Farmer, Butcher, Chef is born, bred and butchered just yards away on Goodwood Home Farm. Not many can control every aspect of their produce in the way Goodwood can. From the fields where livestock graze to the in-house butchery and eventually to the kitchen – where the dishes are created – Goodwood oversees the whole process.

The butcher is directly involved in designing dishes according to what cuts are available. An original approach that means nothing is wasted. Not only does this show the utmost respect for the animals, but it allows guests to enjoy unusual and rare cuts, bringing nostalgic cooking back to life.

ENDS



To book a table at **Farmer, Butcher, Chef** please call 01243 755070 or visit:

<https://www.goodwood.com/estate/farmer-butcher-chef/>

# *Farmer* BUTCHER CHEF

## **Editor's notes:**

Why not stay over? The Farmer, Butcher, Chef - Dinner, Bed and Breakfast offer starts at £160 per room\*, including overnight accommodation in a Signature room with dinner in the Farmer, Butcher, Chef restaurant and a relaxed breakfast in The Goodwood Bar & Grill.

*\*Subject to availability. £160 single occupancy / £205 double occupancy. Not to be used in conjunction with any other offer. Treatments at The Waterbeach and round of golf at extra cost.*

Call our Reservations Team on 01243 775537 or email [reservations@goodwood.com](mailto:reservations@goodwood.com)

## **About Farmer, Butcher, Chef:**

Goodwood's latest food venture launched to rave reviews in November 2016. Upon opening it was awarded the UK's first-ever Royal Academy of Culinary Arts 'Sustainable Food Philosophy Seal'.

## **About Goodwood Home Farm:**

Goodwood has been farmed by the family for over three hundred years and is one of the largest lowland organic farms in the UK. The present Duchess of Richmond was one of the founding members of the Soil Association and ran her kitchen garden on organic principles, passing this passion on to her family and the rest of the business.

## **About the Royal Academy of Culinary Arts:**

Founded in 1980, the Royal Academy of Culinary Arts is Britain's leading professional association of Head Chefs, Pastry Chefs, Restaurant Managers and suppliers.

<http://royalacademyofculinaryarts.org.uk/>

## **About Goodwood:**

Goodwood is a 12,000-acre estate in the heart of the Sussex countryside. Home to the Festival of Speed, the Qatar Goodwood Festival and the Revival, it is also becoming increasingly famous for food. <http://www.goodwood.com>

## **For all media enquiries, images, interviews, please contact:**

Goodwood Estate PR

Manfreda Penfold [manfreda.penfold@goodwood.com](mailto:manfreda.penfold@goodwood.com) / 01243 755000 / 07801 790 194



To book a table at **Farmer, Butcher, Chef** please call 01243 755070 or visit:

<https://www.goodwood.com/estate/farmer-butcher-chef/>

*Farmer*  
BUTCHER  
CHEF

**Media Centre:**

To access the Goodwood Media Centre for rights free images please click here

Username: g00dw00d

Password: st3rl1ng

**Social:**

<https://www.facebook.com/FarmerButcherChef/>

<https://twitter.com/FBCrestaurant>

[https://www.instagram.com/farmer\\_butcher\\_chef/](https://www.instagram.com/farmer_butcher_chef/)



To book a table at **Farmer, Butcher, Chef** please call 01243 755070 or visit:

<https://www.goodwood.com/estate/farmer-butcher-chef/>