



BAR & GRILL

SERVED BETWEEN 11.30am – 9.30pm Daily

Vegetarian
 Vegan

Goodwood Beef
 Goodwood Pork

Goodwood Lamb
 Goodwood Dairy

FOR MORE THAN 300 YEARS GOODWOOD HOME FARM HAS BEEN AT THE HEART OF THE ESTATE, RAISING RARE AND NATIVE BREEDS, SOME INDIGENOUS TO THE ESTATE, SO THAT WE CAN OFFER YOU THE BEST TASTING MEATS AND DAIRY PRODUCTS.

STARTERS

- MARINATED OLIVES & CRUSTY BREAD 4.95
- INDIVIDUAL PORK PIE 7.00
Piccalilli
- WHITEBAIT 6.50
With caper dill crème fraîche
- MALT VINEGAR GLAZED SPICED LAMB FAGGOT 6.50
Pease pudding
- GOODWOOD ESTATE VENISON CROQUETTE 6.50
Cumberland sauce
- SEASONAL QUICHE 8.50
Cucumber salad
- SQUASH & CHICKPEA SLIDER 7.00
Harissa mayo
- HOME SMOKED MACKEREL PATE 6.50
Confit leeks, quail egg and beetroot
- B&G RAREBIT 5.95
Pickled walnuts
- SOUP OF THE DAY 7.00

WELLBEING CHOICES

- B&G WHOLEFOOD SALAD 9.50
Spiced turnip, kohlrabi, white cabbage, rocket, chilli and pumpkin seeds
- SMOKED MACKEREL SALAD 8.50
Pickled lemon, fermented carrot and radish
- SUPERFOOD SALAD WITH CURRIED LENTIL 9.95
Pickled cauliflower and kale
- SMOKED DUCK SALAD 10.50
Pear and hazelnuts, burnt orange dressing

MAINS

- BEER BATTERED FISH & CHIPS 15.00
Crushed peas and tartare sauce
- GOODWOOD BURGER & FRIES 15.50
Goodwood streaky bacon and Charlton
- SOUTH COAST FISH PIE 14.50
Charlton crust and herb salad
- SEARED RUMP STEAK 19.50
Café de Paris butter, watercress, hand cut chips
- HERB OMELETTE & FRIES 11.50
Mixed leaf salad
- BRAISED PORK BELLY 14.50
Cauliflower puree, sprouts, mustard and sage crumb
- MOLECOMB TOPPED STEAK & ALE PIE 14.95
Colcannon and kale
- SPELT & PARSNIP RISOTTO 13.95
Roast parsnips, chestnuts
- GOODWOOD HAM, EGG & FRIES 13.50
- SLOW ROASTED SHOULDER OF LAMB 14.50
Smoked aubergine, rainbow chard and anchovy crumb
- PECORINO GNOCCHI, BRAISED LEEKS & LEEK PUREE 13.75
Shaved Pecorino
- FILLET OF BRILL 13.95
Jerusalem artichoke creamed barley, braised shallot and black garlic
- SALT BEEF HASH 12.50
Hallgate farm free range egg, Swiss chard, homemade brown sauce
- SMOKED CHICKEN SALAD 13.50
Crispy pancetta, poached egg, chimichurri

SIDES

- ROSEMARY & GARLIC ROAST POTATOES 5.50
- FRIES / HAND-CUT CHIPS 4.00
- SPROUTS, CHESTNUTS & BACON 5.50
- TRIPLE COOKED PARSNIPS 5.50
Smoked beetroot ketchup
- CHICORY, WALNUT, APPLE & MOLECOMB SALAD 5.00
- DRESSED MIXED LEAF SALAD 4.00

PUDDINGS

- MELTING GINGER PUDDING 6.75
Caramel custard and vanilla ice cream
- CHOCOLATE MOUSSE 6.75
Chocolate cremeaux, honeycomb and hazelnuts
- APPLE TART 6.75
Toffee ice cream
- PISTACHIO & OLIVE OIL CAKE 6.75
Clementines
- GOODWOOD CHEESE BOARD 9.50
Homemade chutney and crispbread
- SELECTION OF ICE CREAM OR SORBET 5.00

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL WHEN DINING IN THE MAIN RESTAURANT OR ON THE MAIN RESTAURANT PATIO.

FOODS DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS, DERIVATIVES OF NUTS, OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE INFORM A MEMBER OF THE TEAM.

HOT DRINKS

All our hot drinks are made with Goodwood organic milk

FILTER COFFEE	2.20
CAPPUCCINO // LATTE // FLAT WHITE	3.25
SINGLE ESPRESSO // DOUBLE ESPRESSO	2.35 / 2.50
MOCHA	3.25
AMERICANO	2.60
MACCHIATO	3.25
HOT CHOCOLATE	3.25
BABYCINO	0.60
T2 TEA	2.60
<i>English Breakfast / Classic Earl Grey / Sencha / Peppermint / Chamomile / Lemongrass & Ginger</i>	

COLD DRINKS

SOFT DRINKS

COKE	2.55 / 4.80
DIET COKE	2.30 / 4.30
LEMONADE	2.30 / 4.30
SOUTH DOWNS WATER STILL // SPARKLING	2.50 / 4.50
FOLKINGTON JUICES	3.10
J20	2.60
APPLETISER	3.10
GUNNERS	2.70 / 4.60
ICED COFFEE	3.25
ICED TEA	2.60
LA KOMBUCHA	4.50
<i>Ginger / Strawberry / Lemongrass</i>	
SMOOTHIES	4.20
LIME // BLACKCURRANT CORDIAL	1.10 / 2.20
ELDERFLOWER CORDIAL	1.20 / 2.40

MIXERS

SCHWEPPES 1783 TONIC // LIGHT TONIC	3.00
SCHWEPPES 1783 GINGER BEER // ALE	3.00
SCHWEPPES 1783 SALTY LEMON TONIC	3.00

ALES & LAGERS

GOODWOOD BREWERY

GROGGER PALE ALE	Half / Bottle / Pint
ST. SIMON LAGER	2.65 / 4.50 / 5.10
LUCKY LEAP APA	2.80 / 4.50 / 5.40

DRAUGHT BEERS

HEINEKEN	Half / Pint
BIRRA MORETTI	2.85 / 5.50
	3.10 / 6.00

BOTTLED BEERS

HEINEKEN 0.0	Bottle
SOL	4.00
AMSTEL	5.00
GUINNESS SURGER	5.00

BOTTLED CIDER

WIGNAC CIDRE NATUREL	Bottle
WIGNAC CIDRE ROSE	5.00
OLD MOUT CIDER	5.40
<i>Apple & Passionfruit / Berries & Cherries / Strawberry & Pomegranate</i>	
BULMERS	5.30
	5.00

WINES

Delicious wines carefully chosen to accompany our award-winning, organic Goodwood Home Farm produce.

WHITE

LE SENTIER BLANC	175ml / 250ml / Bottle
<i>Columbard, France</i>	
NOVITA	7.00 / 10.00 / 24.00
<i>Pinot Grigio, Italy</i>	
MESTA ORGANIC	8.00 / 11.00 / 27.00
<i>Verdejo, Spain</i>	
GERARD BERTRAND PICPOUL DE PINET AOP	9.00 / 13.00 / 31.00
<i>France</i>	
SAINT CLAIR ORIGIN SAUVIGNON BLANC	37.00
<i>Marlborough, New Zealand</i>	

RED

LE SENTIER ROUGE	175ml / 250ml / Bottle
<i>Grenache, France</i>	
SWARTLAND WINERY	7.00 / 10.00 / 24.00
<i>Merlot, South Africa</i>	
SACCHETTO PINOT NERO	8.00 / 11.00 / 28.00
<i>Trevente, Italy</i>	
DONA PAULA	9.00 / 13.00 / 32.00
<i>Malbec, Argentina</i>	
BODEGAS ONDARRE	34.00
<i>Rioja Reserva, Spain</i>	

ROSÉ

CHATEAU DE CAMPUGET	175ml / 250ml / Bottle
<i>Grenache</i>	
CHATEAU DE L'AUMERADE CRU CLASSE COTES DE PROVENCE	8.00 / 11.00 / 28.00
<i>France</i>	

CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL	125ml / Bottle
<i>Reims, France</i>	
VEUVE CLICQUOT ROSE	13.00 / 73.00
<i>Reims, France</i>	

SPARKLING WINE

TINWOOD BRUT	125ml / Bottle
<i>West Sussex, England</i>	
SACCHETTO PROSECCO DOC BRUT	59.00
<i>Venezie, Italy</i>	
TINWOOD ROSE	9.00 / 40.00
<i>West Sussex, England</i>	
COATES & SEELY BRUT	63.00
<i>Hampshire, England</i>	
COATES & SEELY BRUT ROSE	59.00
<i>Hampshire, England</i>	

ALL WINES LISTED BY THE GLASS ARE AVAILABLE TO BE SERVED AT 125ml