



BAR & GRILL

Served Daily Between 07.00 – 19.00

Vegetarian

Goodwood Beef

Goodwood Lamb

Vegan

Goodwood Pork

Goodwood Dairy

From the Goodwood Health Programme, specifically designed to support gut health

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.

Breakfast

Served From 07.00 - 11.00

Shakshuka & Poached Eggs 9.50

Breakfast Butty 8.50

Goodwood Bacon, Sausage or Vegan Sausage

Oak Smoked Salmon 10.95

Free Range Scrambled Egg

Breakfast Muffin 10.95

Poached Eggs, Hollandaise Sauce

With either Goodwood Farm Ham, Smoked Salmon

Smashed Avocado 10.95

Free Range Poached Eggs on Toast

Classic English Breakfast 14.50

Goodwood Collar of Bacon, Goodwood Cumberland Sausage, Grilled Plum Tomatoes, Hash Brown, Baked Beans,

Wild Mushrooms & Free Ranged Eggs

Cooked to Your Liking – Poached, Fried or Scrambled

Vegan Breakfast 12.00

Sausage, Grilled Plum Tomatoes, Baked Beans, Wild Mushrooms, Greens, Hash Brown, Scrambled Tofu

Natural Yoghurt 6.50

Mixed Berries, Granola served with Local Honey

Toast 3.50

Your Choice of White or Brown Sourdough Toast with Butter & Selection of Preserves

Served From 11.00 - 19.00

Nibbles & Starters

Marinated Mixed Olives 5.75

Smoked Almonds 5.50

Sourdough Bread & Butter 3.50

Mezze Flatbreads & Dips 7.95

Hummus, Baba Ganoush, Tzatziki

Goodwood Chipolatas 5.50

Honey & Mustard

Breaded Levin Down Cheese 5.25

Tomato Chutney

Homemade Soup of The Day 8.00

Sourdough Bread & Butter

Tempura Prawns & Chilli Sauce 9.00

Protein Salads

Grilled Chicken, Spiced Chickpea 16.75

Peppers, Avocado, Rice, Cabbage, Sesame Seeds

Sweet Potato, Tofu & Peanut 16.25

Carrot, Quinoa, Pepper, Mixed Seeds, Spinach

Smoked Salmon & Black Beans 17.00

Peas, Egg, Tomato, Rice Noodles, Sweet Potato, New Potatoes

an optional 10% service charge will be added to your bill when dining in the main restaurant or on the main restaurant patio.

Served From 11.00 - 19.00

Toasted Sandwiches

All Served with Crisps & Salad

Goodwood Farm Steak 12.00

Horseradish & Caramelised Red Onion

Goodwood Bacon 12.00

Levin Down Cheese, Chilli Jam

Roasted Red Peppers & Halloumi 11.00

Onions, Smoked Paprika & Cumin Spices

Fish Finger 11.75

Tartare Sauce, Gem Salad

Sandwiches & Tortilla Wraps

All Served with Crisps & Salad

Goodwood Farm Ham Hock 9.50

Mustard Mayonnaise, Tomato & Salad Leaves

Hot Smoked Salmon 10.00

Dill Creamed Cheese, Cucumber Ribbons

Grilled Chicken 10.50

Caesar Dressing, Baby Gem, Charlton Cheese

Tofu & Hummus 9.00

Squash, Pepper, Mixed Salad

Allergen information is available upon request.

Served From 11.00 - 19.00

Classics

Goodwood Beef Burger 16.00

Relish, Gherkin, Battered Onion Rings, Salad & Fries 

Add Extras

Smoked Applewood Cheese / BBQ Pulled Pork /

Smoked Bacon / Fried Egg 2.00 each


Roasted Chicken, Wild Mushroom & Tarragon Pie 20.00

Mashed Potato, Buttered Greens, Gravy

Home Farm Cumberland Sausages 18.00

Mashed Potato, Onion Gravy 

Grilled Rib Eye Steak 36.00

Chips, Garlic Mushroom & Peppercorn Sauce 

Goodwood Lamb Shoulder Ragù 24.00

Pappardelle Pasta, Salsa Verdi, Charlton  

Fish of the Day 23.00

New Potatoes & Seaweed Butter

Beer Battered Fish & Chips 18.75

Mushy Peas, Tartare Sauce, Lemon

Butternut Squash 15.75

Chickpea Falafel, Maple Tahini Sauce 

Roasted Celeriac Risotto 16.50

Walnut, Molecomb Blue Cheese & Sage  

Sides

4.75

Pulled Pork Dirty Fries / Fries / Chunky Chips /

Sweet Potato Fries / Mashed Potato /

Beer Battered Onion Rings / Maple Roasted Carrots /

Tenderstem Broccoli / House Salad

Smoothies

5.50

Hot Beets

Beetroot, Ginger, Banana, Oats, Apple 


Pear & Co

Pear, Coconut Milk, Chia Seed 

Blueberry Blues

Blueberry, Banana, Honey & Coconut Milk 

Goodwood Rose

Raspberry, Goodwood Kefir, Oats & Apple 

Cakes

3.50 – 6.00

a selection of cakes available from our bar

Hot Beverages

All our hot drinks are made with Goodwood organic milk

Cappuccino 3.90

Latte 3.90

Flat White 3.90

Single Espresso 3.00

Double Espresso 3.20

Americano 3.30

Mocha 3.90

Macchiato 3.90

Hot Chocolate 3.90

Babycino 1.00

Tregothnon Tea

3.10

English Breakfast / Earl Grey / Peppermint /
Jasmine / Chamomile / Manuka / Green

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Wines

White

175ml 250ml Bottle

Encantador

8.00 12.50 28.00

Chardonnay Airen, Spain

Novita, Pinot Grigio

9.50 14.00 29.00

Venezie, Italy

Swartland Sauvignon Blanc

11.50 16.00 32.00

Western Cape, South Africa

Mesta, Verdejo, Do Ucles

35.00

Castile, Spain

Saint Clair Origin Sauvignon Blanc

49.00

Marlborough, New Zealand

Red

175ml 250ml Bottle

Antina Cabernet Sauvignon

8.00 12.50 28.00

Tempranillo, Spain

Swartland Winery Merlot

11.50 16.00 32.00

Western Cape, South Africa

Alto Molino Malbec

11.50 16.00 42.00

Cafayate, Argentina

Sacchetto Vini, Pinot Nero

37.00

Trevezie, Italy

Bodegas Ondarre Rioja Reserve

49.00

Tempranillo, Spain

Rosé

175ml 250ml Bottle

Chateau De Campuget

9.50 14.00 30.00

Vin de pays du Gard, France

The Pale by Whispering Angel

44.00

Champagne

125ml Bottle

Veuve Clicquot, Brut Yellow Label

16.00 84.00

Reims, France NV

Veuve Clicquot Rose

110.00

Reims, France NV

Sparkling Wine

125ml Bottle

Sacchetto Vini, Prosecco

10.00 45.00

Venezie, Italy

Gusbourne Brut Reserve 2018

14.00 70.00

Ashford, Kent, England

Gusbourne Rose 2018

76.00

Ashford, Kent, England

All wines listed by the glass are available to be served at 125ml.

Wines on this list may contain sulphites, egg or milk products.

Please ask a member of staff should you require guidance.