



# BAR & GRILL

Served Between 18.00 – 21.30

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.

## 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.

## 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

## Set Dinner Menu

2 Courses 25.00 / 3 courses 30.00

### To Begin

Homemade Soup of The Day

Sourdough Bread & Butter

Ham Hock Terrine

Piccalilli, Garlic Crisp Bread

Smoked Haddock Fishcake

Spiced Mayonnaise, Pickled Cucumber

### To Follow

Home Farm Bacon Collar

Parsley Mash Potato, Tender Stem, Mustard Sauce

Sea Bass Fillet

Seasonal Greens, Garlic Courgettes, Sauce Vierge

Roasted Vegetable Pasta

Toasted Pine Kernels, Tomato, Basil, Saffron Sauce

### To Finish

Rhubarb & Custard Fool

Strawberries

Treacle Tart

Orange Clotted Cream, Maple Syrup

Cheesecake

Berry Compote, Lemon Cream

### 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

## COLD DRINKS

COKE	2.75 / 4.95
DIET COKE	2.75 / 4.95
LEMONADE	2.75 / 4.95
SOUTH DOWNS WATER Still / Sparkling	3.00 / 4.95
FOLKINGTON'S JUICES	3.90
J20 Orange & Passionfruit / Apple & Raspberry	4.00
APPLETISER	4.00
GUNNERS	2.70 / 4.60
CORDIAL	1.40 / 2.80
KOMBUCHA	5.50

## SPIRITS

	25ml	50ml
GIN		
LEVIN DOWN GOODWOOD GIN	6.20 / 12.40	
NICHOLSON THE ORIGINAL	6.70 / 13.40	
GOTHIC GIN	8.00 / 16.00	
CHILGROVE GIN	6.30 / 12.60	
HENDRICKS	6.80 / 13.60	
GORDONS PINK GIN	6.20 / 12.40	
WARNER BROTHERS RHUBARB GIN	7.00 / 14.00	
VODKA		
SMIRNOFF BLACK VODKA	6.20 / 12.40	
GREY GOOSE	6.70 / 13.40	
RUM		
KRAKEN SPICED RUM	6.60 / 13.20	
SAILOR JERRY SPICED RUM	6.50 / 13.00	
BARCARDI	5.30 / 10.60	
WHISKEY		
JACK DANIELS	6.20 / 12.40	
JOHNNIE WALKER BLACK LABEL	6.50 / 13.00	
GLENFIDDICH SINGLE 12YO	7.50 / 15.00	
TALISKER 10YO	8.50 / 17.00	
GLENMORANGIE 10YO	6.30 / 12.60	
MAKERS MARK	6.50 / 13.00	
JAMESONS	6.20 / 12.40	

## LIQUORS

PIMMS & LEMONADE	8.00
DISARONNO AMARETTO	5.50 / 11.00
TIA MARIA	5.30 / 10.60
BAILEYS	6.50 / 13.00
HENNESSEY VS	7.50 / 15.00

## MIXERS

FEVER-TREE TONIC	3.70
Regular / Light / Mediterranean / Elderflower	
FEVER-TREE GINGER BEER / GINGER ALE	3.90

## ALES & LAGERS

### GOODWOOD BREWERY

	Half	Pint	Bottle
GROGGER PALE ALE	3.30	6.50	5.50
ST. SIMON LAGER	3.35	6.60	5.50
LUCKY LEAP APA			5.50

### DRAUGHT BEER & CIDER

	Half	Pint
BIRRA MORETTI	3.65	7.20
AMSTEL	3.35	6.60
BRIXTON LOW VOLTAGE IPA	3.55	7.00
INCH'S CIDER	3.20	6.30

### BOTTLED BEERS

HEINEKEN 0.0	Bottle	4.50
SOL	5.50	
HEINEKEN	5.50	
GUINNESS SURGER	6.20	

### BOTTLED CIDER

WIGNAC CIDRE NATUREL / ROSE	Bottle	5.50 / 5.70
OLD MOUT CIDER	6.10	
Kiwi & Lime / Strawberry & Pomegranate / Berries & Cherries		
BULMERS	6.10	

## WINES

	175ml	250ml	Bottle
WHITE			
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
Trevenezie, Italy			
BODEGAS ONDARRE RIOJA RESERVE			49.00
Tempranillo, Spain			
ROSE	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.