



BAR & GRILL

Lunch is served between: - 11.30am – 3pm - Daily
Dinner is served between: - 6pm – 9pm - Daily

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.

STARTERS & SALADS

- CHARLTON RAREBIT** 5.75
Toasted sourdough
- SEASONAL VEGETARIAN QUICHE** 7.50
Pickled cucumber salad
- COLD PRESSED GOODWOOD CORNED BEEF** 7.50
Pickled beans, courgette
- BREADED WHITEBAIT** 7.00
Lemon & tartare sauce
- HOMEMADE PORK PIE** 6.50
Burnt apple ketchup
- BOWL OF MARINATED OLIVES** 4.00
- SUMMER SUPERFOOD SALAD** 8.25
Quinoa, edamame, feta & avocado
- CLASSIC WEDGE SALAD** 7.00
Bacon, red onion, Molecomb blue dressing
- VEGAN WEDGE SALAD** 7.00
Crispy onions, ranch dressing
- NUTBOURNE TOMATO SALAD** 7.00
Sprouting chickpea & kimchi

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.

MAINS

- GOODWOOD CHEESEBURGER** 15.00
Charlton & fries
- NEWHAVEN BREADED PLAICE TACOS** 14.00
Avocado, spicy tomato salsa
- GRILLED CHICKEN BREAST** 15.00
Garlic herb butter, summer bean tabouleh & hummus
- NEWHAVEN BATTERED FISH & CHIPS** 15.00
Crushed peas, tartare sauce
- COURGETTE & MUSHROOM MACARONI** 13.50
Wholegrain mustard cream
- BBQ RUBBED PORK RIB-EYE** 14.00
Fermented cabbage & herb dressing
- HERBED RISOTTO** 13.75
Crispy onion & salsa verde
- RUMP OF GOODWOOD BEEF** 22.50
Watercress, radish & pickle salad
- ROASTED COD** 15.00
Broccoli, runner bean & pomegranate

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

SIDES

- FRIES** 4.00
- SWEET POTATO FRIES** 5.00
- HAND CUT CHIPS** 4.50
- WARM SUMMER BEAN SALAD** 4.50
- ROAST BROCCOLI** 5.00
Hispi sauerkraut
- CHARRED CORN SLAW** 4.00

PUDDINGS

- WARM CHOCOLATE BROWNIE** 6.50
Honeycomb & vanilla ice cream
- NOUGAT** 6.50
Roasted peach & pistachio
- STRAWBERRY ETON MESS** 6.50
White chocolate
- LIME & CANTALOUPE TRIFLE** 6.50
- SELECTION OF ICE CREAMS** **OR SORBETS** 5.00
- CHEESE PLATE** 7.50
Today's cheese with Goodwood chutney, crispbread & celery

HOT DRINKS

All our hot drinks are made with Goodwood organic milk

FILTER COFFEE	2.30
CAPPUCCINO // LATTE // FLAT WHITE	3.30
SINGLE ESPRESSO // DOUBLE ESPRESSO	2.50 / 2.65
MOCHA	3.30
AMERICANO	2.70
MACCHIATO	3.30
HOT CHOCOLATE	3.30
BABYCINO	0.70
T2 TEA	2.70

English Breakfast / Classic Earl Grey / Sencha /
Peppermint / Chamomile / Lemongrass & Ginger

COLD DRINKS

COKE	2.55 / 4.80
DIET COKE	2.55 / 4.80
LEMONADE	2.55 / 4.80
SOUTH DOWNS WATER STILL //	2.50 / 4.50
SPARKLING FOLKINGTON'S JUICES	3.25
J20	2.80
APPLETISER	3.50
GUNNERS	2.70 / 4.60
ICED COFFEE	3.30
ICED TEA	2.70
LA KOMBUCHA	4.50

Ginger // Strawberry // Lemongrass

SMOOTHIES	4.20
LIME // BLACKCURRANT CORDIAL	1.10 / 2.20
ELDERFLOWER CORDIAL	1.20 / 2.40

MIXERS

FEVER-TREE REGULAR // LIGHT TONIC	3.10
FEVER-TREE GINGER BEER	3.40
FEVER-TREE GINGER ALE	3.40

ALES & LAGERS

GOODWOOD BREWERY

	Half	Pint
GROGGER PALE ALE	5.40	4.80
ST. SIMON LAGER	5.70	4.80
LUCKY LEAP APA		4.80

DRAUGHT BEERS

	Half	Pint
HEINEKEN	2.95	5.75
BIRRA MORETTI	3.20	6.10

BOTTLED BEERS

	Bottle
HEINEKEN 0.0	4.00
SOL	5.00
AMSTEL	5.00
KRONENBOURG	5.00
GUINNESS SURGER	5.50

BOTTLED CIDER

	Bottle
WIGNAC CIDRE NATUREL	5.00
WIGNAC CIDRE ROSE	5.50
OLD MOUNT CIDER	5.60
Pineapple & Raspberry / Berries & Cherries / Strawberry & Pomegranate	
BULMERS	5.50

WINES

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

WHITE

	175ml	250ml	Bottle
LE SENTIER DANS LES VIGNES	8.50	12.00	26.00
Columbard, Ugni Blanc, Gascogne, France			
NOVITA, PINOT GRIGIO	9.00	12.50	28.00
Venezie, Italy			
SWARTLAND SAUVIGNON BLANC	9.00	12.50	29.00
Western Cape, South Africa			
MESTA, VERDEJO, DO UCLES			32.00
Castile, Spain			
SAINT CLAIR ORIGIN SAUVIGNON BLANC			46.00
Marlborough, New Zealand			

RED

175ml 250ml Bottle

LE SENTIER DANS LE VIGNES	8.00	12.00	26.00
Grenache Syrah, Vaucluse, France			
SWARTLAND WINERY MERLOT	9.00	12.50	29.00
Western Cape, South Africa			
DONA PAULA MALBEC	10.00	14.00	34.00
Mendoza, Argentina			
SACCHETTO VINI, PINOT NERO			34.00
Trevezie, Italy			
BODEGAS ONDARRE RIOJA RESERVE			45.00
Tempranillo, Spain			

ROSÉ

	175ml	250ml	Bottle
CHATEAU DE CAMPUGET	9.00	12.50	28.00
Vin de pays du Gard, France			
CHATEAU DE L'AUMERADE			40.00
Cuvee Marie Christine Cru Classe, Cotes de provence, France			

CHAMPAGNE

	125ml	Bottle
VEUVE CLICQUOT, BRUT YELLOW LABEL	14.00	75.00
Reims, France NV		
VEUVE CLICQUOT ROSE		100.00
Reims, France NV		

SPARKLING WINE

	125ml	Bottle
SACCHETTO VINI, PROSECCO	9.00	40.00
Venezie, Italy		
GUSBOURNE BRUT RESERVE 2016	12.00	64.00
Ashford, Kent, England		
GUSBOURNE ROSE 2016		69.00
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.