

PUDDINGS

Rhubarb Cheesecake 7.5
GINGER ICE CREAM

Apple Crumble Soufflé 8
CUSTARD AND PEAR ICE CREAM

Traditional Bread and Butter Pudding 7.5
VANILLA ICE CREAM

Spiced Orange Baked Alaska 15
(TO SHARE)

Pistachio Cake 7.5
ORANGE, CLEMENTINE, WHITE CHOCOLATE

Flourless Dark Chocolate Cake 7.5
SALTED CARAMEL, ESPRESSO, BANANA ICE CREAM

Praline Semi Freddo 7.5
AERATED CHOCOLATE, HAZELNUT, BITTER CHOCOLATE ICE CREAM

Cheese Board 9.5
SELECTION OF GOODWOOD CHEESES WITH THE ODD OUTSIDER, WALNUT
AND RAISIN BREAD, PEAR CHUTNEY, LAVOSH CRACKERS

SEASON : **SPRING**

Please note that Farmer, Butcher, Chef adds a discretionary service charge of 12% to all customers' bills

STARTERS

Beef and Onion Doughnuts 8
RED ONION, CHARLTON CUSTARD

Red Sussex Beef Tartare 9
ARTICHOKE, SMOKED EGG YOLK, TRUFFLE

Saddleback Pork Pie 8
GHERKIN, BROWN SAUCE

Lamb Faggot 8
PEARL BARLEY, RADICCHIO, WILD GARLIC

Gin & Tonic Cured Trout 9
DILL, LEMON, TREACLE CROUTONS

Caramelised Cauliflower Doughnuts 7.5
CAULIFLOWER, CHARLTON, LEVIN DOWN

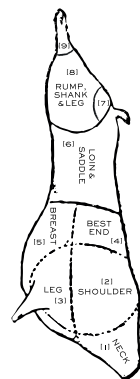
Chilled Pea Mousse 7.5
SUGAR SNAPS, PEAS, BRITISH FETA, MINT, SOURDOUGH CRUMB

Crab Dumpling 9
SHELLFISH BISQUE, FENNEL SLAW

SEASON : **SPRING**

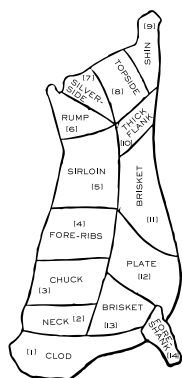
Please speak to one of our team if you wish to see our separate allergen menu.

BUTCHER'S CUTS



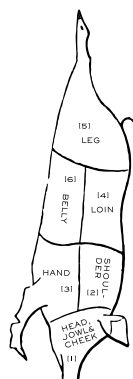
LAMB

BREED.....SOUTH-DOWN.....



BEEF

BREED.....SUSSEX-RED.....



PORK

BREED.....SADDLE-BACK.....

BUTCHER'S BOARDS

(TO SHARE)

Today's Prime Cut of Sussex Red Beef 25 p/p

Tongue and cheek stew with ox tail dumplings, beef shin and onion pressing, smoked ox heart, ale glazed brisket, beef dripping chips, roasted gem salad with crispy shallot and smoked ox tail buttermilk dressing.

Our Chef's Cut of Goodwood's Saddleback Pork 20 p/p

Tail and trotter smoked beans, pork liver, white pudding, ale glazed baby back ribs, roasted beetroot fennel and kale slaw topped with crispy pig's ear, burnt apple ketchup.

John The Butcher's Cut of Choice from his Southdown Lamb 20 p/p

Lamb shoulder hot pot, rolled and glazed lamb's belly, lamb and mint croquette, devilled lamb's liver, spiced carrot, sautéed potatoes with lamb bacon and peas.

Today's Farm Board 25 p/p

Cannot decide on which board to choose?

Why not allow our Chef to create a sharing board with a little bit from each of our three delicious meats

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MAINS

Southdown Lamb 18.5

CREAMED KALE, CHICKPEA PUREE, ROLLED LAMB'S BELLY

Blackened Short Rib 19

CHARLTON GRITS, BRAISED RED CABBAGE, CRISPY QUAIL EGG

Smoked Pork Collar 18

ROASTED SAVOY, GHERKIN KETCHUP, ROSCOFF ONION

Slow Cooked Goodwood Beef 18.5

CHESTNUT MUSHROOM, PEARL ONION, HORSERADISH MASHED POTATO, BLACK TREACLE HOLLANDAISE

Charlton Cheese and Onion Pie 17

WARM CHICORY SALAD, APPLE, WALNUTS, PARSLEY

Goodwood Estate Venison 18.5

SMOKED BEETROOT, MUSHROOM, HIBISCUS

Newhaven Cod Fillet 19.5

SMOKED CELERIAC PUREE, CHARRED GRELOT ONION, GIROLLES, ROAST FISH SAUCE

Ash Baked Celeriac 15

SMOKED GOAT'S CHEESE, SEA VEGETABLES, PICKLED ONION & MUSTARD SEED GRANOLA

SIDES 5

Beef Dripping Chips

Braised Red Cabbage with
Chilli Lardo

Charred Cabbage, Smoked Onion
and Buttermilk Dressing

Truffle Cauliflower Cheese

Coal Baked Potatoes with Peas
and Lamb Bacon

Honey Glazed Carrots

Roasted Broccoli, Candied Almonds

SEASON : SPRING

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