

## À LA CARTE

### Starters

Duck Liver Pâté, Poached Figs, Port Reduction, Toasted Brioche	£9.95
Coronation Crab Salad, Daikon, Apple Puree, Melon	£10.00
Artichoke Salad Three Ways: Globe, Mousse, Artichoke Crisps	£8.50
Smoked Salmon, Traditional Garnish	£8.50
Wood Pigeon Pithivier, Celeriac Remoulade, Madeira Reduction	£9.00
Seared Scallops, Cauliflower Puree, Tempura Cauliflower, Pancetta, Curry Oil	£14.95

Extra Home Made Bread Available  
£1.50 per Person

### Main Course

Gilt Head Sea Bream, Saffron and Brown Shrimp Risotto, Baby Turnip Citrus Butter Sauce	£22.95
Goodwood Sirloin, Braised Red Cabbage Crushed Celeriac, Truffle Jus	£29.95
Truffled Wild Mushroom Risotto, Poached Duck Egg, Parmesan Tuile	£18.95
Trio of Lamb: Loin, Shoulder, Sweet Bread with Pommés Mousselin Swede, Rosemary Jus	£29.95
Fillet of Sea Bass, Crushed New Potatoes, Spinach, King Prawns, Lobster Bisque	£26.95

\*Should you suffer from any food allergies please ask the team about the content or preparation of the dishes.

## **TABLE D'HOTE**

### **STARTERS**

#### **SOUP**

Pumpkin Soup, Wild Mushrooms, Parmesan

#### **MACKEREL**

Fillet, Polenta, Tomato Fondue, Basil Pesto

#### **HAM HOCK, PARTRIDGE**

Terrine, Butternut Squash Mousse, Pickled Mushrooms

### **MAIN COURSE**

#### **ESTATE PORK DUO**

Belly, Fillet, Kohlrabi Gratin, Apple Puree, Cider Sauce

#### **SALMON**

Fillet, Broad Beans, Pea and Tomato Fregola, Tomato Consommé

#### **BLUE CHEESE GNOCCHI,**

Red Wine Poached Pear, Toasted Walnuts

Two Courses Table D'Hote £26.50

Three Courses Table D'Hote £32.50