

Supper Menu

July 2011

Goodwood Home Farm calves tongue crostini with peas and horseradish
Charentais melon with Bayonne ham
Selsey brown crab rarebit with apple salad

Goodwood Home Farm cottage pie with peas and carrots
Confit duck leg with sauté potatoes and cavalo nero
Fish and chips with minted mushy peas

Vanilla cheesecake with shaved pineapple
Willi Opitz, Goldackerl, Beerenauslese, Neusiedlersee, Austria 2005 £15.00

Red and white raspberry mousse
Elysium Black Muscat, Quady, California, U.S.A 2008 £9.95

Strawberry pavlova
Muscat de Beaumes de Venise, Domaine Beaumalric, France 2008 £7.50

2 courses £22.50

3 courses £25.50

Wines by the glass 125ml

Champagne Piillot, Cuvée de Réserve, Champagne NV £8.75

Picpoul de Pinet, Domaine La Grangette, Languedoc, France 2009 £4.50

Sauvignon Blanc, Forrest, Marlborough, New Zealand 2009 £6.50

Chablis, bel Air et Clardy, Alice and Olivier de Moor, France (Organic) 2008 £6.75

Sancerre Blanc, Vignoble Dauny, Loire Valley, France 2009 £6.75

Merlot, Vin de Pays d'Oc, Domaine de la Tour, (Organic) France 2009 £4.50

Rioja Crianza, Navarsotillo, Rioja, (Organic) Spain 2007 £7.00

Pinot Noir, Forrest, Marlborough, New Zealand 2008 £6.50