



CLARK

SUNDAY 13 JULY 2025

BREAKFAST

Served on arrival

Featherbed strawberry, ginger and Greek yoghurt breakfast pot (v)

Served to the table

Goodwood Estate crispy bacon, scrambled egg, smashed avocado,
spring onion and pancetta potato hash, sourdough toast

Miso scrambled tofu, smashed avocado, spring onion and potato hash,
sourdough toast (vg)

Served from the buffet

American pancakes (v)

Maple syrup (vg)

Sour cream (v)

Mixed berry compote (vg)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

Valrhona and chocolate cinnamon swirl (v)

Praline croissant (v)

Rise and shine morning shot

Pomegranate morning shot

Veuve Clicquot NV

Sidecar spritz

LUNCH

Starters

Oregano and lemon crusted beef carpaccio, mixed micro herb salad,
mushroom crisp, green oil

Lemon thyme roasted asparagus, caramelised goat's curd, preserved lemon gel (v)

Artisan bread and butter (v)

Main courses

Crispy pork loin, fennel and garlic croquette, roasted pink lady purée

Sun blush tomato and English nettle open lasagna, white wine velouté,
vegan Parmesan (vg)



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Puddings

Espresso layer cake, vanilla mascarpone, Vin Santo gel, biscotti

Espresso trifle, Vin Santo gel, biscotti (vg)

Served from the buffet

Featherbed strawberries and cream

AFTERNOON TEA

Open sourdough sandwiches (gluten free available on request)

Slow roasted pork shoulder, salsa verde, honey truffle mayo and pickled shallots

Hot smoked trout, seaweed kimchi, gochujang emulsion and crispy red onions

Spinach and pea falafel and garlic roasted baba ghanoush (vg)

Cobble Lane charcuterie selection

Crudités (vg)

Beetroot hummus and sundried tomato pesto (vg)

Selection of artisan breads and crackers (vg)

Buttermilk and raspberry tart (v)

Chocolate and fudge tiffin (v)

Lotus Biscoff cake (vg)

Plain and fruit scones with strawberry jam and clotted cream



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