

GURNEY

SUNDAY 13 JULY 2025

BREAKFAST

Smoked bacon, tomato chutney, sun blushed tomato focaccia roll

Halloumi rashers, rocket, tomato chutney, brioche bun (vg)

Pastel de nata

Danish pastries

Apple and oat muffin, yoghurt frosting (vg)

Yoghurt and berry granola pot, blueberry coulis (vg)



LUNCH

Chef's Table

Flavoured focaccia breads, unsalted butter

English ham, salami, chorizo, prosciutto, local cheese, pickles, chutney

Beetroot scotch egg, flavoured houmous, breadsticks, pickles, chutney (vg)

Orange and fennel chalk stream trout, pickled fennel and orange salad, dill créme fraîche

Roast beef loin, rocket salad, horseradish cream

Molcombe blue cheese and broccoli tart, local watercress salad (v)

Mini bowls

Jerk chicken thigh, green pepper, red onion, rice and peas

Smoked tofu poke bowl, pickled red cabbage, radish, cucumber, black quinoa, avocado, beans (vg)



Salads

Baby gem lettuce, burnt aubergine, mint, garlic and lemon oil marinated cucumber, yoghurt, rose harissa dressing (vg)

Tomato, red onion, pearl barley, sumac, fresh basil (vg)

Spicy chipotle potato salad, charred corn, chives (vg)

Orzo pasta, mixed pepper, red pepper pesto dressing (vg)

Puddings

Miniature British classic desserts

Goodwood Estate and local cheeses, water biscuits, grapes, fruit chutney

AFTERNOON CAKES

Freshly baked scones, strawberry jam and cream

Mini classic cakes



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