



## HILL

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)



Scan here or visit [mnu.mx/3142CA8](https://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.

## **LUNCH**

### **Starters**

Ham hock roulade, crispy quail's egg, pea purée, house pickles, pea shoots

Tahini charred broccoli, toasted corn, feta, pickled carrot, frisée, cured tomato,  
black lime dust (vg)

### **Main Courses**

Rolled beef loin, truffled potato Dauphinoise, Roscoff onion, baby carrots, cauliflower purée,  
beef reduction

Barbequed king oyster mushroom, black bean casserole, kimchi, black garlic mayonnaise,  
micro coriander (vg)

### **Puddings**

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

Chocolate and Penderyn whisky tart, clotted cream, whisky syrup (vg)

## **AFTERNOON CAKES**

Freshly baked scones, strawberry jam, cream

Mini classic cakes



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