

# FRIDAY 20 JUNE 2025

#### CHEFS TABLE

Flavoured focaccia breads, unsalted butter

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

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

Orange and fennel chalk stream trout, pickled fennel and orange salad, dill crème 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)



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

### 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)

Coleslaw (vg)

## PUDDINGS

Miniature desserts of British classics

### SLIDERS BAR

Goodwood Estate beef burger, brioche bun

Plant based burger, brioche bun (vg)

with a selection of toppings

