



BAR & GRILL

Vegetarian



Goodwood Beef



Goodwood Lamb

Vegan



Goodwood Pork



Goodwood Dairy

FOR MORE THAN 300 YEARS GOODWOOD HOME FARM HAS BEEN AT THE HEART OF THE ESTATE, RAISING RARE AND NATIVE BREEDS, SOME INDIGENOUS TO THE ESTATE, SO THAT WE CAN OFFER YOU THE BEST TASTING MEATS AND DAIRY PRODUCTS.

STARTERS

CREAMED CELERIAC SOUP

Chive and truffle

CITRUS CURED TROUT

Avocado mayonnaise, parsley and rye crumble

SMOKED VENISON CARPACCIO

Balsamic onions and parsnip

MAINS

ALE GLAZED BEEF FEATHERBLADE

Horseradish mash and caramelised onion

BUTTER-ROASTED WHOLE PLAICE

White bean and chorizo casserole

WILD MUSHROOM RISOTTO

Oyster mushroom, kale and crispy hens egg

DESSERTS

PLUM TART

Toasted almonds and vanilla ice cream

DARK CHOCOLATE TORTE

White chocolate mousse and ganache

SET VANILLA CUSTARD

Shortbread and rum soaked raisins

WINES

Delicious wines carefully chosen to accompany our award-winning, organic Goodwood Home Farm produce.

WHITE

175ml / BOTTLE

LE SENTIER BLANC

Columbard, France

7.00 / 24.00

NOVITA

Pinot Grigio, Italy

8.00 / 27.00

MESTA ORGANIC

Verdejo, Spain

9.00 / 31.00

GERARD BERTRAND PICPOUL DE PINET AOP

France

37.00

SAINT CLAIR ORIGIN SAUVIGNON BLANC

Marlborough, New Zealand

45.00

RED

LE SENTIER ROUGE

Grenache, France

175ml / BOTTLE

7.00 / 24.00

SWARTLAND WINERY

Merlot, South Africa

8.00 / 28.00

SACCHETTO PINOT NERO

Trevezie, Italy

9.00 / 32.00

DONA PAULA

Malbec, Argentina

34.00

BODEGAS ONDARRE

Rioja Reserva, Spain

45.00

ROSÉ

175ml / BOTTLE

CHATEAU DE CAMPUGET

Grenache

8.00 / 28.00

CHATEAU DE L'AUMERADE CRU CLASSE

COTES DE PROVENCE

France

42.00

PLEASE SPEAK TO ONE OF OUR TEAM IF YOU WISH TO SEE OUR SEPERATE ALLERGEN MENU

10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL WHEN DINING IN THE MAIN RESTAURANT OR ON THE MAIN RESTAURANT PATIO.

