

Farmer, Butcher, Chef Sample Menu

Starters

*Lamb faggot
Malt vinegar, pease pudding and chanterelles £7.5*

*Game pie
Little gem, quail egg and walnut dressing £7.5*

*Red Sussex beef tartare
Dripping toast and smoked egg yolk £8.5*

*Pork liver parfait
Fennel, pear and treacle soda bread £7*

*Crispy oysters
Tarragon, beetroot and cured ox heart £7.5*

*Lamb belly
Pearl barley, sprouts and parsley sauce £7*

*Hallgate farm hen's egg
Jerusalem artichokes, charlton and marmite brioche
soldiers £7*

Butcher's boards

*Lamb £20
Cannon of lamb Wellington, lamb shank hot pot, devilled
liver and heart, lamb bacon, onions and cabbage*

*Beef £20
Skirt steak, ox stuffed cabbage, glazed peppered brisket,
beef dripping mash, pickled ox tongue and little gem
salad*

Pork £20

Pork chop, crispy belly, sticky baby back rib, spiced pig tail and white bean stew, pigs ears, kale, apple and beetroot slaw

Main courses

*Treacle cured pork shoulder £18
Parsley root and red wine shallots*

*Ale glazed beef brisket £18
Sherry vinegar, salt beef scotch egg, onions and chicory
(Subject to availability)*

*Mutton "Chop" £18
Cabbage, creamed potato and redcurrant gravy*

*Red Sussex cushion steak £19
Malted ox cheek, salt baked carrot, pickled mushrooms,
bone marrow and caper butter*

*Larded fallow deer £19
Braised haunch, chestnuts, juniper and parsnip*

*Cheese and potato pie £16
Truffle, Isle of Avalon and soused chervil root salad*

*Fish of the day
Market price*

Sides

Beef dripping chips, Rosemary salt £4

Honey roast parsnips, sprouts and bacon £4

Spiced braised red cabbage and apple £4

Buttered kale and wild mushrooms £4

Pudding

Apple crumble soufflé £7.5

Cider brandy ice cream

Pear and saffron trifle £7

Bread and butter pudding £7

Buttermilk sorbet

Dark chocolate and pumpkin cake £7

Chestnuts and sour cream

Queen of puddings £6.5

Malt and citrus clotted cream

Cheese board £9.5

A selection of Goodwood cheese and the odd outsider