



**JONNY TRENT**  
Head Chef

## STARTERS

Jerusalem Artichoke Soup, Salt Beef Croque Monsieur	£7
Baked Scallop, Shellfish Bisque, Sweetcorn, Pancetta	£10
Crispy Duck & Watercress Salad, Pink Grapefruit	£9
Goats Cheese Chicory Salad, Apple, Fennel, Salami	£8
Scotch Quail Egg, Hog's Pudding, Sorrel	£9

## MAINS

South Down's Lamb Rump, Shepherd's Pie, Tenderstem Broccoli, Anchovy	£18
Venison Fillet, Braised Shoulder Suet Pudding, Parsnip, Watercress	£20
Cod Fillet, Pancetta, Parsley Root, Thyme Gnocchi, Chanterelles	£19
Leek & Chestnut Mushroom Cannelloni, Cauliflower, Almonds	£17

## CLASSICS

Beer battered Hake, Triple Cooked Chips, Mushy Peas	£16
Beef burger, Sussex Blue Cheese, Braised Shin, Brioche Bun, Triple Cooked Chips	£16
Lamb Shank Shortcrust Pie, Savoy Cabbage, Creamed Potato	£16

## STEAKS

Organic Beef sourced from Goodwood Farm & Knepp Castle Estates	
Fillet 8oz	£32
Rib-Eye 8oz	£26
Hanger Steak 8oz	£18
Béarnaise Sauce, Triple Cooked Chips, Radish Salad	

*16oz T-Bone Steaks available to order in advance* *Call*

## SIDES

Triple Cooked Chips or Creamed Potatoes	£4
Sprouts, Black Pudding, Mustard Dressing	£4
House Salad	£3
Caramelised Onion & Ale Bread	£3

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL AND IS RECEIVED BY ALL STAFF.  
PLEASE TALK TO US ABOUT ALLERGENS OR DIETARY REQUIREMENTS. PRICES INCLUDE VAT.



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## DESSERTS

Chocolate Mousse, Almond Nougatine, Blackberries, Yoghurt	£8
Bread & Butter Pudding, Golden Sultanas, Malt Whiskey	£7
Pineapple Cake, Coconut, Fresh Basil	£8
Banoffee Souffle, Lime & Ginger	£9
Ice Cream and Sorbet – Two Scoops	£6
Vanilla Bean, Milk Chocolate, Salted Caramel, Mango Sorbet, Passion Fruit Sorbet	

## CHEESE

Three or Five British Cheeses £9 or £12

### Isle of White Blue

Queen Bower Dairy. Soft, blue veined cheese. Pasteurised with a natural rind.

### Barkham Blue

Two Hoots Dairy, Hampshire. Rich blue taste, smooth buttery texture.

### Charlton

Home Farm, Goodwood. Creamy, firm textured farmhouse cheese.

### Driftwood

White Lake, Somerset. Unpasteurised, ash coated, soft cheese made from goat's milk.

### Sussex Camembert

Alsop & Walker, East Sussex. Creamy and earthy flavours with a natural rind.

## LIGHTER LUNCH

12pm until 2.30pm

Poached Trout & Pickled Cucumber Open Sandwich	£9
Butler's Steak Open Sandwich, Rocket, Parmesan	£10
Ramblers Loaf	£12
Ham Hock & Quail Egg Brioche Loaf, Pear & Sheep's Cheese Salad	

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