



BAR & GRILL

Served Between 18.00 – 21.30

Vegetarian

Goodwood Beef

Goodwood Lamb

Vegan

Goodwood Pork

Goodwood Dairy

From the Goodwood Health Programme, specifically designed to support gut health

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.

Nibbles & Starters

Marinated Mixed Olives 6.00

Smoked Almonds 6.00

Sourdough Bread & Butter 3.50

Mezze Flatbreads & Dips 8.25

Hummus, Baba Ganoush, Tzatziki

Goodwood Chipolatas 8.00

Honey & Mustard

Burrata 7.50

Olive Oil & Sourdough

Starters

Homemade Soup of The Day 8.00

Sourdough Bread & Butter

Whitebait 8.00

Tartare, Lemon

Smoked Salmon 9.50

Capers, Shallots, Lemon & Brown Sourdough

Caesar Salad 9.00

Cos Lettuce, Parmesan Cheese, Croutons,
Anchovies & Caesar Dressing

Duck Spring Roll 8.50

Spring Onion & Cucumber Salad, Plum Sauce

Classics

Goodwood Beef Burger 18.00

Relish, Gherkin, Battered Onion Rings, Salad & Fries

Add Extras

Smoked Applewood Cheese / BBQ Pulled Pork /
Smoked Bacon / Fried Egg 2.00 each

Chicken & Mushroom Pie 19.50

Creamed Potato, Tenderstem, Tarragon

Bacon Collar with Fried Egg 18.50

Mushroom, Tomato, Spring Onion, Chilli & Chips

Tagliatelle Carbonara 17.50

Parmesan, Bacon Crumb

Beer Battered Fish & Chips 19.50

Mushy Peas, Tartare Sauce, Lemon

Goodwood Pork Chop 19.50

Green Chilli Slaw, Potato Rosti & Apple Sauce

Wild Mushroom Risotto 17.00

Levin Down Cheese & Chives

Sweet Potato Tagine 17.50

Herb Cous Cous & Aubergine

Smoked Haddock Monte Carlo 18.50

Baby Spinach & Poached Egg

Sides

4.85

Pulled Pork Dirty Fries • Fries

Chunky Chips • Mashed Potato

House Salad • Seasonal Greens

Chantenay Carrots • Tenderstem Broccoli

Beer Battered Onion Rings

Desserts

Croissant Bread & Butter Pudding 8.00

Chocolate & Orange with Custard

Apple Tart Tatin 8.50

Vanilla Ice Cream

Lemon Posset Mousse 7.50

Mixed Berry Compote, Almond Tuille

Goodwood Cheese of the Week 9.50

Crackers, Quince Jelly & Pickled Walnut

Allergen information is available upon request.

an optional 10% service charge will be added to your bill when dining in the main restaurant or on the main restaurant patio.

COLD DRINKS

COKE	2.75 / 4.95
DIET COKE	2.75 / 4.95
LEMONADE	2.75 / 4.95
SOUTH DOWNS WATER Still / Sparkling	3.00 / 4.95
FOLKINGTON'S JUICES	3.90
J20 Orange & Passionfruit / Apple & Raspberry	4.00
APPLETISER	4.00
GUNNERS	2.70 / 4.60
CORDIAL	1.40 / 2.80
KOMBUCHA	5.50

SPIRITS

GIN	25ml	50ml
LEVIN DOWN GOODWOOD GIN	6.20	12.40
NICHOLSON THE ORIGINAL	6.70	13.40
GOTHIC GIN	8.00	16.00
CHILGROVE GIN	6.30	12.60
HENDRICKS	6.80	13.60
GORDONS PINK GIN	6.20	12.40
WARNER BROTHERS RHUBARB GIN	7.00	14.00
VODKA		
SMIRNOFF BLACK VODKA	6.20	12.40
GREY GOOSE	6.70	13.40
RUM		
KRAKEN SPICED RUM	6.60	13.20
SAILOR JERRY SPICED RUM	6.50	13.00
BARCARDI	5.30	10.60
WHISKEY		
JACK DANIELS	6.20	12.40
JOHNNIE WALKER BLACK LABEL	6.50	13.00
GLENFIDDICH SINGLE 12YO	7.50	15.00
TALISKER 10YO	8.50	17.00
GLENMORANGIE 10YO	6.30	12.60
MAKERS MARK	6.50	13.00
JAMESONS	6.20	12.40

LIQUORS

PIMMS & LEMONADE	8.00
DISARONNO AMARETTO	5.50 / 11.00
TIA MARIA	5.30 / 10.60
BAILEYS	6.50 / 13.00
HENNESSEY VS	7.50 / 15.00

MIXERS

FEVER-TREE TONIC	3.70
Regular / Light / Mediterranean / Elderflower	
FEVER-TREE GINGER BEER / GINGER ALE	3.90

ALES & LAGERS

GOODWOOD BREWERY

	Half	Pint	Bottle
GROGGER PALE ALE	3.40	6.70	5.80
ST. SIMON LAGER	3.50	6.90	5.80
LUCKY LEAP APA			5.80
HILDA (0.5)			5.40

DRAUGHT BEER & CIDER

	Half	Pint
BIRRA MORETTI	3.75	7.40
AMSTEL	3.50	6.90
BRIXTON LOW VOLTAGE IPA	3.65	7.20
INCH'S CIDER	3.30	6.50

BOTTLED BEERS

HEINEKEN 0.0	Bottle	4.50
SOL		5.50
HEINEKEN		5.50
GUINNESS SURGER		6.20

BOTTLED CIDER

WIGNAC CIDRE NATUREL / ROSE	Bottle	5.50 / 5.70
OLD MOUT CIDER		6.10
Kiwi & Lime / Strawberry & Pomegranate / Berries & Cherries		
BULMERS		6.10

WINES

WHITE	175ml	250ml	Bottle
ENCANTADOR	8.00	12.50	28.00
Chardonnay Airen, Spain			
NOVITA, PINOT GRIGIO	9.50	14.00	29.00
Venezie, Italy			
SWARTLAND SAUVIGNON BLANC	11.50	16.00	32.00
Western Cape, South Africa			
MESTA, VERDEJO, DO UCLES			35.00
Castile, Spain			
SAINT CLAIR ORIGIN SAUVIGNON BLANC			49.00
Marlborough, New Zealand			
RED	175ml	250ml	Bottle
ANTINA CABERNET SAUVIGNON	8.00	12.50	28.00
Tempranillo, Spain			
SWARTLAND WINERY MERLOT	11.50	16.00	32.00
Western Cape, South Africa			
ALTO MOLINO MALBEC	11.50	16.00	42.00
Cafayate, Argentina			
SACCHETTO VINI, PINOT NERO			37.00
Trevenezie, Italy			
BODEGAS ONDARRE RIOJA RESERVE			49.00
Tempranillo, Spain			
ROSÉ	175ml	250ml	Bottle
CHATEAU DE CAMPUGET	9.50	14.00	30.00
Vin de pays du Gard, France			
THE PALE BY WHISPERING ANGEL			44.00
CHAMPAGNE	125ml	Bottle	
VEUVE CLICQUOT, BRUT YELLOW LABEL	16.00	84.00	
Reims, France NV			
VEUVE CLICQUOT ROSE		110.00	
Reims, France NV			
SPARKLING WINE	125ml	Bottle	
SACCHETTO VINI, PROSECCO	10.00	45.00	
Venezie, Italy			
GUSBOURNE BRUT RESERVE 2018	14.00	70.00	
Ashford, Kent, England			
GUSBOURNE ROSE 2018		76.00	
Ashford, Kent, England			

all wines listed by the glass are available to be served at 125ml.
wines on this list may contain sulphites, egg or milk products.
please ask a member of staff should you require guidance.