



# BAR & GRILL

Served Daily Between  
Monday - Friday 11.00-18.00  
Saturday 12.00-17.00  
Sunday 12.00-18.00

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

**Marinated Mixed Olives** 6.00

**Smoked Almonds** 6.00

**Sourdough Bread & Butter** 3.50

**Mezze Flatbreads & Dips** 8.75

Pumpkin Hummus, Minted Feta, Black Olive Tapenade

## Salads

**Goodwood Salad** 12.00

Roasted Cauliflower, Radicchio, Apple, Cranberry & Quinoa with Salsa Verde

**Winter Squash Salad** 11.50

Cajun Spiced Squash, Feta, Red Onion, Rocket, Mint

**Caesar Salad** 13.00

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

**Roasted Fig Salad** 13.50

Honey Roasted Figs, Spelt, Rocket, Balsamic Glaze, Prosciutto

**Beetroot & Pear Salad** 11.50

Heritage Beetroot, Pickled Beetroot, Pear, Endive, Molecomb and Sunflower Seed

**Add** – Grilled Chicken, Smoked Salmon or Herbed Tofu

5.00 per item

## Panini's

All Served with Crisps & Salad

**Grilled Peppers & Courgette** 10.50

Tomato Relish

**Cheese & Ham** 12.00

Caramelised Red Onion Jam

## Sandwiches

**Goodwood Salt Beef** 12.00

Sauerkraut, Gherkins, American Mustard

**Chargrilled Chicken** 11.50

Rosemary Mayonnaise and Baby Gem

**Open Avocado & Feta** 10.00

Guacamole & Watercress

**Smoked Salmon** 12.00

Dill Cream Cheese, Baby Gem Lettuce

**Goodwood B.L.T** 13.00

Mayonnaise

## Starters

**Homemade Soup of The Day** 8.00

Sourdough Bread

**Whitebait** 8.00

Tartare, Lemon

## Classics

**Goodwood Beef Burger** 18.00

Relish, Gherkin, Battered Onion Rings, Salad & Fries

Add Extras

**Smoked Applewood Cheese /**

**Smoked Bacon / Fried Egg** 2.00 each

**Goodwood 10oz Rump Steak** 29.00

Mushroom, Tomatoes, Onion Rings, Chunky Chips, Peppercorn Sauce

**Steak and Ale Pie** 19.50

Chunky Chips, Garlic Butter Savoy & Red Wine Sauce

**Goodwood Pork Collar** 21.00

Bubble & Squeak, Sprouting Broccoli, Mustard Veloute

**Battered Fish & Chips** 19.50

Mushy Peas, Tartare Sauce, Lemon

**Wild Mushroom Macaroni** 17.50

Oyster and Chestnut Mushrooms, Spinach & Leek

**Winter Squash Gnocchi** 18.50

Roasted Squashes, Twineham Grange, Toasted Seeds, Sprouting Broccoli

## Sides 4.85

**Fries • Chunky Chips • House Salad •**

**Winter Greens • Battered Onion Rings**

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

Allergen information is available upon request.

## Cakes

3.50 – 6.00

A selection of cakes available from our bar

## Hot Beverages

All our hot drinks are made with Goodwood organic milk

Cappuccino 4.00

Latte 4.00

Flat White 4.00

Single Espresso 3.20

Double Espresso 3.40

Americano 3.40

Mocha 4.00

Macchiato 4.00

Hot Chocolate 4.00

Babycino 1.10

## Tregothnan Tea

3.20

English Breakfast

Earl Grey

Peppermint

Jasmine

Chamomile

Manuka

Green

## COLD DRINKS

COKE 2.75 / 5.20

DIET COKE 2.75 / 5.20

LEMONADE 2.75 / 5.20

SOUTH DOWNS WATER Still / Sparkling 3.00 / 5.00

FOLKINGTON'S JUICES 4.10

J20 Orange & Passionfruit / Apple & Raspberry 4.20

APPLETISER 4.20

GUNNERS 2.85 / 4.90

CORDIAL 1.40 / 2.80

KOMBUCHA 4.50

## ALES & LAGERS

## GOODWOOD BREWERY

	Half	Pint	Bottle
GROGGER PALE ALE	3.40	6.70	5.80

FLYING ELEPHANT	2.95	5.80	
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LUCKY LEAP APA	2.95	5.80	5.80
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HILDA (0.5)			5.40
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## DRAUGHT BEER & CIDER

	Half	Pint
BIRRA MORETTI	3.75	7.40

BRIXTON LOW VOLTAGE IPA	3.65	7.20
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INCH'S CIDER	3.30	6.50
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## BOTTLED BEERS

HEINEKEN 0.0		Bottle	4.50
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HEINEKEN			5.50
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GUINNESS SURGER			6.50
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## BOTTLED CIDER

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

BULMERS			6.10
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## Wines

White 175 | 250 | Bottle

ENCANTADOR 9.00 13.00 30.00

Chardonnay Airen, Spain

NOVITA, RUBICONE, PINOT GRIGIO 10.00 14.00 31.00

Emilia Romagna, Italy

SWARTLAND SAUVIGNON BLANC 12.00 17.00 33.00

Western Cape, South Africa

MESTA, VERDEJO, DO UCLES 36.00

Castile, Spain

SAINT CLAIR ORIGIN SAUVIGNON BLANC 50.00

Marlborough, New Zealand

Red 175 | 250 | Bottle

ANTINA CABERNET SAUVIGNON 9.00 13.00 30.00

Tempranillo, Spain

SWARTLAND WINERY MERLOT 12.00 17.00 33.00

Western Cape, South Africa

ALTO MOLINO MALBEC 12.00 17.00 44.00

Cafayate, Argentina

SACCHETTO VINI, PINOT NERO 38.00

Trevezze, Italy

BODEGAS ONDARRE RIOJA RESERVE 51.00

Tempranillo, Spain

Rosé 175 | 250 | Bottle

CHATEAU DE CAMPUGET 10.00 15.00 32.00

Vin De Pays Du Gard, France

THE PALE BY WHISPERING ANGEL 45.00

Champagne 125 | Bottle

VEUVE CLICQUOT, BRUT YELLOW LABEL 17.00 89.00

Reims, France Nv

Sparkling Wine 125 | Bottle

RIDGEVIEW BLOOMSBURY 15.00 72.00

Ditchling, Sussex, England

SACCHETTO VINI, PROSECCO 11.00 47.00

Venezie, Italy

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.