

## STARTERS

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### Skate Wing

OYSTER, APPLE, ENGLISH SPARKLING WINE, PUFFED RICE

12

### Beef Tartare

EGG YOLK JAM, HORSERADISH GEL

14

### Rabbit Terrine

GARLIC EMULSION, BRIOCHE

12

### Artichoke Soup

SMOKED HAZELNUTS, TRUFFLE, GROGGER BREAD

10

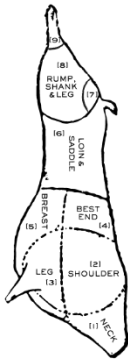
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## WELLNESS STAYS SAMPLE MENU

PLEASE NOTE, ITEMS ON THIS MENU ARE SUBJECT TO CHANGE BASED ON SEASONAL OFFERINGS

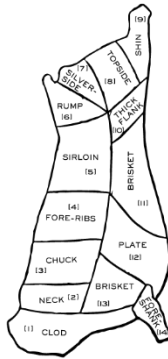
PLEASE NOTE THAT FARMER, BUTCHER, CHEF ADDS A DISCRETIONARY SERVICE CHARGE OF 12% TO ALL CUSTOMERS' BILLS

# BUTCHER'S CUTS



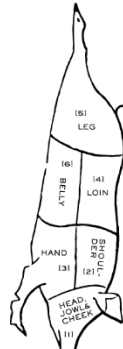
LAMB

BREED.....SOUTH-DOWN.....



BEEF

BREED.....SUSSEX-RED.....



PORK

BREED.....SADDLE-BACK.....

## Butcher Board

(FOR 2 TO SHARE)

90

## Today's Farm Board

OUR CHEF WILL CREATE A SHARING BOARD THAT SHOWCASES VARIOUS CUTS AND TECHNIQUES USING OUR DELICIOUS MEATS

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# MAINS

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## Venison

CELERIAC, BEETROOT, SPICED FIG PUREE, BLACKBERRIES

28

## Herb Crusted Sole

PRAWN MOUSSE, CLAMS, POTATO, SEAWEED, DILL SAUCE

26

## Squash Wellington

KALE, CHESTNUT, ACORN, RADISH

22

## Pork Chop

SALSIFY, SWEDE, HAGGIS SAUSAGE

27

## Salt Baked Beetroots

BITTER LEAVES, LEVIN DOWN, APPLE CIDER VINEGAR

18

## Sirloin Steak

RED CABBAGE, BEEF FAT CHIPS

35

## Venison Burger

BACON JAM, SMOKED CHARLTON, CHIPS

22

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## SIDES

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Triple Cooked Chips

6

Lemon Thyme Chantenay Carrots

6

Brussel Sprouts, Tahini, Sesame

6

Red Cabbage Sauerkraut

6

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## PUDDINGS

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### Passionfruit Soufflé

SATSUMA TEA, MANGO, PASSION FRUIT SORBET

12

### Pumpkin Custard Tart

SATSUMA TEA, MANGO, PASSION FRUIT SORBET

10

### Vanilla Brulée

RED WINE POACHED PEAR, CINNAMON ICE CREAM

10

### Brownie

HAZELNUT, CHERRIES

11

### Goodwood and Local Cheeses

WITH ACCOMPANIMENTS FROM THE TROLLEY

22

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