

## Joined-up eating

Every Friday at the Goodwood Estate, a farmer, a butcher and a chef discuss how best to use their animals. **Ellen Manning** discovers how the trio take 'farm to fork' to another level

Watching Tim Hassell, John Hearn and Darren Bunn together, you'd think they had been friends for years. In fact, they're colleagues and they're not just chewing the fat but discussing it - along with plenty of other aspects of meat - as the linchpins behind a brand new restaurant at the Goodwood Estate.

Best known as the home of the Festival of Speed, the Qatar Goodwood Festival and Goodwood Revival, the 12,000-acre Sussex estate is also one of the largest organic lowland farms in the UK, producing milk, cheese, beer and organically reared beef, pork and lamb. Tim is the manager of Goodwood's Home Farm, while John is in charge of the in-house butchery and Darren is the estate's executive chef. Every Friday since Darren arrived a year ago, the trio has sat down to discuss what animals are ready to be slaughtered, how best to butcher them to get the best quality cuts and least waste and how to serve them.

That close relationship is now being showcased at Goodwood's new sustainable restaurant, tak-

ing the "farm to fork" concept to another level. And despite its doors only opening at the end of last month, Farmer, Butcher, Chef has already received a thumbs-up from the Royal Academy of Culinary Arts as the first in a group of nationwide venues to receive its Sustainable Food Philosophy Seal.

So who are the 'farmer, butcher and chef' and why is what they're doing so different?

### THE FARMER - TIM HASSELL

Age: 48  
Time at Goodwood: eight years  
Tim is the longest-serving of the trio. His tenure as Home Farm's general manager has seen production soar from 40kg a week to 15,000kg of meat, milk, cheese and beer.

Sheffield born and bred, Tim eschewed the family tradition of becoming a steelworker, instead becoming a farmer and in 2015 was declared Farmer's Weekly Farm Manager of the Year.

For him Farmer, Butcher, Chef isn't a gimmick. "It's what we do and continue to do, sitting down on a Friday morning to talk about farming, food, availability. We have

only got a certain number of animals to kill every week so a lot of conversations were about how we can best utilise some of the cuts."

Goodwood's production is dictated by its organic farming methods. Home Farm's livestock, including Sussex cows, South-down sheep and Saddleback pigs, are reared organically, fed from the estate's crops grown without pesticides or fertilisers. They are slaughtered elsewhere but return to be butchered by John's in-house team then dished up by Darren.

"For us to see that whole process from birth through to the butcher's gives you an enormous amount of pride in your team knowing you created that," says Tim. A pride that is well-founded, with Goodwood's meats gaining recognition in the 2016 Great Taste Awards. But Tim's close relationship with John and Darren means he doesn't have to wait for judges to give him feedback on his meat, he gets it face-to-face on a weekly basis from the people using the animals he has reared. And in his words: "There aren't many farmers that can do that."

## Farmer, butcher, chef and Earl in tasteful unison

The Earl of March makes the most of every aspect of Goodwood. The estate's new restaurant, he tells *Xan the Clay*, epitomises the holistic approach

Food miles are high on the food lover's priority list. But when it comes to eating locally, the Goodwood Hotel's new restaurant, Farmer, Butcher, Chef, takes some beating. As the owner, Lord March, explained, sitting elegantly cross-legged on a gilded chair in the high-ceilinged magnificence of the private library at Goodwood House, a Gothic Renaissance masterpiece in West Sussex, "The farm is literally 100 yards from the restaurant."

Cocooned on a fireside sofa, whose cushions the butler Monty had warned me were "liable to swallow you up", it was hard to imagine getting up to collect my coffee from the tray arranged on the polished walnut table across the room, never mind 100 yards.

Perhaps it was my 46m start, or more likely because the Earl of March and Kinrara is aringer for Hugh Grant, right down to the swept-back hair, but it was all starting to feel like a surreal movie.

Happily the 61-year-old Earl is used to visitors, many of them no doubt overwhelmed by the splendour of the estate, as he holds over 80 events a year at Goodwood, including the Glorious Goodwood racing festival and the

Goodwood Revival and the Festival of Speed, both colossally successful automotive events. He refilled my cup, solicitously worrying about my early start and offering to arrange a late breakfast for me.

All of which bodes well for the hospitality at Farmer, Butcher, Chef. The idea for the new restaurant, the Earl explained, "is to have the chef talking to the butcher about what they want, and the butcher talking to the farmer". That way, the meat from the 3,400 organic acre farm, part of the 12,000-acre Goodwood Estate, can be used more efficiently, and everyone wins.

It is, after all, pretty special meat. Unusually, all of the cattle, lamb and pigs sold under the Goodwood label are born and reared on the estate, and fed almost entirely on fodder grown at the farm. Known as a closed-loop system, it's a far cry from the

system at many mainstream farms, which will buy in animals, keep them for a few months and then sell them on as their own.

Just three of the Estate's Sussex cattle, plus 12 Old Spot/Large

White cross pigs and 25 Sussex Downs sheep, go to the abattoir each week. With the estate's three restaurants as well as cafes to keep

stocked, and the Ritz restaurant in Mayfair to supply as well, there are

limited amounts of prime cuts like fillet steak and racks of lamb to go around. The focus of the Farmer, Butcher, Chef project is to make sure that the less "famous" cuts get the attention they deserve.

All of which, points out Lord March, is bigger than just what is on the plate. "I can't claim to be the farmer, but I'm really interested in what it does for the place, and the sustainability. When we have the Festival of Speed [the celebrated classic car fest held on the estate] we have 200,000 people out there," he explained, gesturing towards the library's vast sash windows and the 12,000-acre Goodwood Estate beyond. "We can't deny it does impact the land, having that many people. So then we put the sheep on it."

The animals are sent out to help refer tillage and revitalise the land after it has been churned up by people and vehicles, in a system that justifies a farm the Earl says is barely profitable. "Rather than the farm being an enterprise on its own, it's about the whole lot being sustainable. And some bits are going to be more profitable than other bits. It's just how you maintain that balance." Like the challenge with big estates, like

Goodwood, that has been the seat of Earl's family for 300 years, is, he explained, "How do we best use the place but also try to keep it - you can easily wreck it."

Farming might not be in the Earl's blood, but the commitment to organic sustainable living is. Lord March's childhood was spent with his parents in Warwickshire, only moving to Goodwood in the 1990s, when he took over the

estate from his father, the Duke of Richmond. He grew up eating vegetables grown by his mother, and a lot of brown rice. The Duchess of Richmond took a leading role in the early years of the Soil Association and continues to champion organic farming.

The Earl's wife, Janet, also has the family bug, he explained. "She's been very involved with the philosophy and the menu of the new restaurant. She is passionate about the milk too." The farm dairy produces an unhomogenised milk from Dairy Shorthorns which make for a rich flavour and texture, much sought-after by coffee shops such as London's Alchemy.

But it's the meat that will take centre stage at the new restaurant. The Earl is an admirer of St John, Fergus Henderson's nose-to-tail restaurant in London, and the Goodwood team considered

making their project a meat-only establishment, but eventually relented. "I think that [meat only] would be absolutely the right approach in London, but down here it's different." So there will be just one fish and one vegetarian dish but, Lord March told me, he is determined the idea "mustn't be watered down. It must be pretty extreme."

All this talk was making me hungry. Over in the restaurant kitchen, I met Darren Bunn, the chef, John Hearn, the Estate butcher and Tim Hassell, farm manager and the "Farmer" of the restaurant trio. So how does the partnership actually work?

Hassell explained, "Myself, John and Darren sit down

together every Friday morning to discuss what we have. The chefs

*Continued on page 33*



CONTINUED FROM PAGE 31

might say, we want to put beef cheek on the menu, but well say we've only got six". Hearn, a giant Rob Brydon lookalike with a South Wales lilt and a piercing stare, interrupted. "So I say, there's a little cut that is in the shin, just one muscle, that cooks just like cheek!" Bingo.

Bunn produced "pork quavers", airy pork crackling served with a tangy farragon dip that makes me think of salt and vinegar crisps, in a good way. We munched on those, then moved on to rich croquettes of lamb belly with Gentleman's Polish sauce. The "Butcher's Boards" - trays made by the blacksmith down the road - came loaded with approachable cuts such as rack of lamb and ham hock, but also mini-faggots and pigs' tails, while the main courses included a ramp of beef served with a sliver of pickled ox tongue and a haunch of lamb presented with delicately spiced slices of devilled liver.

All elegantly presented, and nothing too frightening. Bunn agreed. "This isn't about a message. We don't want to be one of those places where the waiter has to explain the concept. Restaurants should be about enjoying yourself."





# Magazines and online



## i News The Essential Daily Briefing

### i News The Essential Daily Briefing

Essentials Explainers Distractions Opinion



by Ellen Manning

6:00

Wednesday December 7th 2016

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### The sustainable restaurant taking 'farm to fork' to a new level



L-R: John Hearn, the butcher; Tim Hassell the farmer; Darron Bunn, the chef

## EveningStandard.

Lifestyle > Travel

### The Goodwood Hotel in Chichester opens farm to table restaurant

Amira Hashish pays a visit to The Goodwood Hotel to try the new Farmer, Butcher, Chef restaurant for our Foodie Stays series

AMIRA HASHISH | 17 hours ago | 0 comments

The Goodwood Hotel - in pictures



8

show all

With new restaurant Farmer, Butcher, Chef opening its doors, now is the time to check into The Goodwood Hotel...



### Goodwood celebrates its organic meat with this brand new restaurant

GOODWOOD is known for its glorious grounds and riveting racing days, but now there is a whole new - and very delicious - reason to visit.

By LEVI WINCHESTER

PUBLISHED: 12:44, Wed, Jan 18, 2017 | UPDATED: 13:02, Wed, Jan 18, 2017

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Farmer, Butcher, Chef is Goodwood's brand new restaurant



Country Life December 14/21 2016



GOODWOOD estate has just opened a new restaurant called Farmer, Butcher, Chef, showcasing its finest organic meat from its farm. All the animals are born and bred at Goodwood and only fed on the estate's organic produce.

As the family has run the estate farm—managed by Tim Hassell—for more than 300 years, the restaurant promises truly sustainable farm-to-table dining. Master Butcher, John Hearn—star of the show with Darron Bunn, the two-Michelin-starred chef—believes in doing things the old-fashioned way—no parts of the animal are wasted and menus are planned around what cuts are available.

The menu shows astonishing creativity—snack on lamb chips with Gentleman's Relish to warm up proceedings, then move on to melt-in-the-mouth venison tartare or the haunch of lamb with devilled liver, honey-glazed swede and sprout leaves. Farmer, Butcher, Chef dinner for two and a double room, \$215 (01243 755070; www.goodwood.com)



# Bloggers

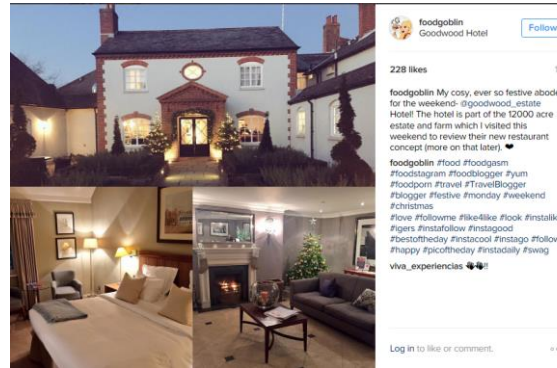
## The Fabulous Foodie

Leaving none to waste: the Goodwood Estate launches its first sustainable restaurant



In an article published earlier this year by The Guardian, readers were shocked to learn that UK householders scrap 34,000 tonnes of beef every year. We all know this is unacceptable, gluttonous habits with no means to an end whatsoever - so how are restaurants, if at all, tackling this growing problem. One group of men who determine and oversee the process of meat production from start to finish, have come together to try and change our perceptions of eating meat and significantly reduce the amount of it that's wasted in their kitchens.

### Mad About The Boys



## HEALTHYJON

Health & Fitness Blogger

### FARMER BUTCHER CHEF

December 8, 2016 by HealthyJon — Leave a Comment

And to think I invited my vegetarian sister. Smart move Jon. She declined, clearly has more common sense than I do.

Last weekend I spent two days down on the Goodwood estate at The Good Wood Hotel. It was delightful, the golf course was great, the gym was better than the vast majority of hotel gyms, but the highlight was definitely Saturday nights dinner at Farmer Butcher Chef.

Farmer, Butcher, Chef is a new restaurant on the Goodwood Estate located just yards from the farm. Goodwood has been farmed by the family for over three hundred years and is one of the only self-sustaining organic farms in Europe. Its not often a restaurants customers will travel farther than their food!



BLONDE

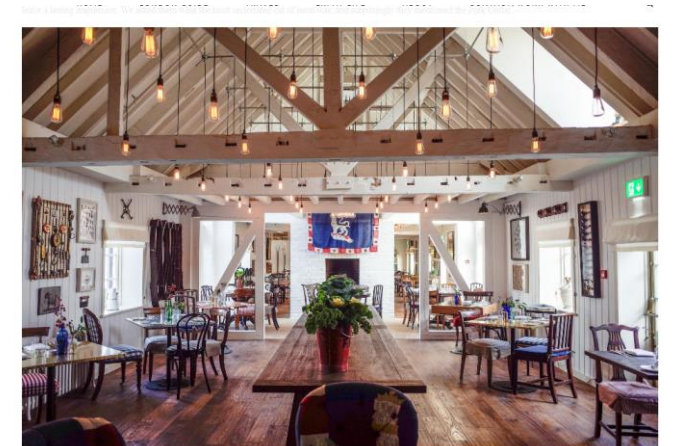


across the pond

DECEMBER 2, 2016

### The Newly Launched Farmer, Butcher, Chef – Sussex

The Goodwood Hotel is a fantastic countryside escape for so many reasons, which you can read about [here](#), but one of the best aspects of the hotel is the newly launched Farmer, Butcher, Chef restaurant...



From the moment we stepped into Farmer, Butcher, Chef I was enamoured with it. I have always been a huge fan of farmhouse interior decor and the restaurant's interior design was stunning, cosy and embodied what Farmer, Butcher, Chef is all about. From the dark wood floors and tables, to the mismatched plaid chairs, and all of the knick knacks on the walls, this was by far one of the most charming restaurants I've been too. Can I move in, please?



# Regionals

## The News

### Unique restaurant opens on estate using farm's meat

Farmer, butcher and chef are all working together

A NEW dining experience that celebrates organic beef, pork and lamb is due to open on the Goodwood Estate. Farmer, Butcher, Chef at Goodwood Hotel, Chichester, will open its doors tomorrow. The restaurant, which uses meat reared less than a mile away on Goodwood Home Farm, will be the first in a group of nationwide venues to receive the Royal Academy of Culinary Arts 'Sustainable Food Philosophy Seal'. Inspiration for Goodwood's latest food venture comes from the relationship between farmer Tim Hassell, butcher John Hearn and chef Darren Bunn. They work together to create the frequently changing and diverse menu that showcases Goodwood's award-winning farm produce. The butcher is directly involved in designing dishes according to what cuts are available, meaning nothing

is wasted, allowing guests to enjoy unusual and rare cuts, cooked in an adventurous way. Darren said: "This restaurant is the embodiment of everything that we do at Goodwood, celebrating our slow-grown livestock and ensuring we use every part of the animal. Working so closely with the farmer and the butcher is a totally new approach for me, where the availability of produce dictates our menu and dish design. The passion that goes into the welfare of the animals at Goodwood Home Farm is inspiring." John Williams MBE, executive chef of the Ritz and chairman of the Royal Academy of Culinary Arts, said: "Sustainability is a big issue and at the top of the food industry's agenda. As the professional association for chefs, it is our role to encourage members to demonstrate an environmental approach to their food philosophy which covers the diverse scope of sustainability. This includes local and seasonal, bio-friendly, recycling and waste management and community as well as a strong ethical approach to animal husbandry, butchery and cooking. Goodwood is a great example of a business that delivers the philosophy of the Royal Academy of Culinary Arts in a humane and sustainable way." The Royal Academy of Culinary Arts plans to roll out its Sustainable Food Philosophy Seal nationwide. Restaurants will have to abide by up to six key principles in order to qualify. Farmer, Butcher, Chef, formerly The Richmond, has undergone extensive refurbishment. The building dates back to 1780 and was once a coaching inn used to accommodate the

### REVIEW: Goodwood unveils ground-breaking restaurant



Shop environment at the eatery. Published: 11:05 Monday 19 December 2016

The Richmond Arms at Goodwood has been transformed into a ground-breaking restaurant whose inspiration comes from the estate's self-sustaining and multi-award winning organic farm

# Chichester OBSERVER

## Farmer, Butcher, Chef to open at Goodwood

Charlotte Pearson news@chichesterobserver.co.uk 01243 534117

Goodwood's new restaurant opens next week and celebrates what it does best. Farmer, Butcher, Chef marries the expertise of farmer Tim Hassell, butcher John Hearn and chef Darren Bunn, and the organic beef, pork and lamb reared less than a mile away on Goodwood Home Farm.

Mr Hassell said: "We always used to have meetings on a Friday about what meat or produce we had coming up and it grew from there really."

Mr Bunn explained: "This restaurant is the embodiment of everything that we do at Goodwood, celebrating our slow-grown livestock and ensuring we use every part of the animal."

"Working so closely with the farmer and the butcher is a totally new approach for me, where the availability of the produce dictates our menu and dish design."

Working together the approach is that nothing should be wasted with the aim to introduce unusual cuts of meat to customers such as lamb belly, pork collar and pig jowl. The introduction of different cuts works on the expertise of the three involved.

Mr Hearn said: "Darren wanted to use our cheeks for a recipe but we only have a limited amount. I worked with him and showed him a particular cut of shin that cooks in the same



Butcher John Hearn, farmer Tim Hassell and chef Darren Bunn. Picture: Matt Hinds

way but we have more of it." The restaurant will be the first in a group of nationwide venues to receive the Royal Academy of Culinary Arts 'Sustainable Food Philosophy Seal'. This award recognises

Goodwood's ongoing efforts to remain ethical when it comes to rearing livestock. Mr Hassell added: "Our animals are bred for the taste and not for the yield. It is about producing quality meat."

The new venture has seen an overhaul of the Richmond Arms, revamped kitchen and new front of house staff. The restaurant opens on Thursday, November 24. For more information visit [www.goodwood.com](http://www.goodwood.com)

## FARMER, BUTCHER, CHEF

Goodwood has long been associated with fast cars and horse racing. But now a trio of experts are bringing the farm to the forefront with a brand new restaurant, as Director Hazel finds out

IT'S 11.30 on a chilly November day. The Goodwood estate here in Hampshire is a beautiful sight, with its rolling hills and manicured lawns. It's a place where the rich and famous have long enjoyed a weekend of racing and relaxation. But now, a new chapter is being written. A restaurant, one that celebrates the land and the people who work on it, is about to open its doors. It's a place where the farmer, the butcher, and the chef are all working together to create a unique dining experience. The restaurant, called 'Farmer, Butcher, Chef', is a testament to the estate's commitment to sustainability and ethical food production. It's a place where the quality of the produce is paramount, and where the story of the farm is woven into every dish. The restaurant is a reflection of the estate's values, and it's a place where the future of food is being written.



From left, butcher John Hearn, farmer Tim Hassell and chef Darren Bunn

The restaurant is a reflection of the estate's values, and it's a place where the future of food is being written. The restaurant is a reflection of the estate's values, and it's a place where the future of food is being written. The restaurant is a reflection of the estate's values, and it's a place where the future of food is being written.

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celebrate the season

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### GOODWOOD LAUNCHES UNIQUE NEW DINING EXPERIENCE: FARMER, BUTCHER, CHEF

Late last month saw the arrival of 'Farmer, Butcher, Chef' at Goodwood – a unique new dining experience that celebrates the organic beef, pork and lamb reared less than a mile away on Goodwood Home Farm. The Sussex-based restaurant will be the first in a group of nationwide venues to receive the Royal Academy of Culinary Arts 'Sustainable Food Philosophy Seal'.

Inspiration for Goodwood's latest food venture comes from the relationship between farmer, Tim Hassell, butcher, John Hearn, and chef, Darren Bunn. They work together to create the frequently changing and diverse menu that showcases Goodwood's award-winning farm produce. Not many can control every aspect of their produce in the way Goodwood can. From the fields where livestock grazes, to the in-house butchery and eventually to the kitchen where the dishes are created, Goodwood oversees the whole process. The butcher is directly involved in designing dishes according to what cuts are available; an original approach that means nothing is wasted. Not only does this show the utmost respect for the animals, but it allows guests to enjoy unusual and rare cuts, cooked in an adventurous way.

"This restaurant is the embodiment of everything that we do at Goodwood – celebrating our slow-grown livestock and ensuring we use every part of the animal," says Darren Bunn, executive chef at Farmer, Butcher, Chef. "Working so closely with the farmer and the butcher is a totally new approach for me, and one where the availability of produce dictates our menu and dish design. The passion that goes into the welfare of the animals at Goodwood Home Farm is inspiring."

Steeped in history and yet not formal, the restaurant building dates back to 1780 and was once a coaching inn used to accommodate the many guests of Goodwood House. Today it has been given a new lease of life – more info at [www.goodwood.com/estate/farmer-butcher-chef](http://www.goodwood.com/estate/farmer-butcher-chef)



FOOD & DRINK



# January

## The united estate

**Known for its horse racing and its owner's love of fast cars, Goodwood is now building on its strong organic farming heritage with a new restaurant that it hopes will put it on the food map**

Words/Stefan Chomka

**M**ention Goodwood and the average person will think of horse racing and cars, whether it be the glorious Goodwood race meeting, one of the highlights of the British flat-racing calendar, or the Festival of Speed, the annual gathering of F1 racers and petrol heads.

Say it to the locals of Chichester, home of Goodwood, meanwhile, and it will evoke images of heavy traffic on event days, the arrival of drunk, overressed people in the town in the evening and the annual fly-by of the Red Arrows. And golf.

What neither camp will mention in the same breath as Goodwood, however, is food, despite the fact that the estate is not only home to three restaurants and a café, but also Home Farm, a 3,400-acre organic farm on which the estate's own beef cattle, pigs and lambs are reared. The 12,000-acre estate also produces its own milk and cheese, and puts its name to a lager and an ale. Grounds for arguing that horse and car racing is little more than a sideline.

Yet this lack of reputation for food could finally soon change with the opening last month

of the restaurant Farmer, Butcher, Chef, which Goodwood owner Lord March and executive chef Darron Bunn believe could help finally put the estate on the map for more than outdoor pursuits. Replacing The Richmond Arms – a restaurant that was primarily part of the Goodwood House Hotel to service breakfast and which wasn't open for lunch – Farmer, Butcher, Chef will instead function as a destination restaurant that puts the organic produce from its estate centre stage.

### From cars to carcasses

The transition from racing cars to organic farming is actually not a new one. South African former racing driver Jody Scheckter now owns the successful Laverstock Park, 2,500 acres of

**I'd heard of Goodwood races but farming is what it does so why not shout about it?**



Holy Trinity butcher: Adam Hearn, farrier: Tim Housell and chef Darron Bunn

bio-dynamic and organic farming in Hampshire. With almost 1,000 more acres of farmland than Law estate, Goodwood is well placed to reap similar rewards.

"There has long been talk that change needed to happen at Goodwood and that it was in need of a new identity, but we didn't know what that identity was for a time," says Bunn, who joined the company a year ago having been introduced to the farm's wares by the Royal Academy of Culinary Arts. "I'd heard of Goodwood because of the races but I didn't know it had a commercial farm and certainly didn't know about the rest of what goes on here," he says. "The answer was there all along. Farming is what Goodwood does, so why not shout about it?"

According to Bunn, Goodwood's restaurants, including The Bar & Grill next to its health club and the dining room at members' only club The Kennels, have in the past tried to showcase the farm's produce, but never on one menu. This is where Farmer, Butcher, Chef is different in that it takes a nose-to-tail approach to its meat and the whole menu is dictated by the produce available from the farm each week.

This is not without its challenges. Home Farm

processes just three cows, 12 pigs and 25 lambs every week for the entire estate, meaning that prime cuts are a scarcity. "If we get eight sirloins a week then The Kennels will have them," says Bunn. "If it's rib eye, they'll go to The Bar & Grill, while filets are shared between them. Private members expect you to see steak and chips on the menu. In order to not tick everything from the other restaurants, we needed to offer something else."

This is where the name comes in. "It sounds like a bit of a cliché but the name of this restaurant wasn't a PR exercise," insists Bunn. "We'll write a menu then take it to John [Hearn, the estate's master butcher] and sit down with him and he'll say whether we can use this particular cut or not and then make some suggestions. We know our way around an animal but we're not butchers."

Hearn and Bunn also meet with Tim Hassell, the farmer in the equation, every Friday, to get to grips with which animals will be available. The fact that the farmer and butcher are directly involved in designing dishes according to what cuts are available, rather than the other way around, means that nothing is wasted.

**We don't have tons of prime cuts so we came up with the idea of the butcher's boards**

The weekly conversations help Bunn and the kitchen team devise menus and overcome problems that the tight supply of meat can bring. For example, Bunn says he wanted to put a braised ox cheek dish on the menu, but with only three cows available each week this was out of the question. On talking with Hearn, however, he discovered that he could instead use a v-cut of shin that would have similar eating qualities to cheek in terms of flavour and texture.

The other way the restaurant has circumnavigated the issue of supply is with its butcher's boards that feature prime cuts sitting cheek-by-jowl as it were, with cheaper cuts of meat. "The butcher's boards are what the restaurant is all about," says Bunn. "We're in a

position where we don't have tons of prime cuts of anything because of the amount of animals that we process each week, so it would be wrong to have sirloin on the menu because we don't have enough of it. That's part of the joy of the restaurant but it is a problem too as people expect you to have prime pieces of meat on the menu, they don't want it all to be tongue and cheek. We came up with the idea of the butcher's boards so that they contain many different parts of the animal cooked in different ways. If we sell 30 of them in a night, we are not going to have to take them off the menu the next day."

Three boards are on the launch menu in lamb, pork and beef, each priced at £20 per person. The lamb option, for example, includes rack, braised shoulder hot pot, devilled liver and heart, and rosemary-cured lamb belly while the beef board features skirt steak, sticky beef short ribs, ox tail faggot, crusted shin and crispy tongue.

"The restaurant is a great place to showcase Goodwood's stuff. I don't know any chef who wouldn't get excited about serving this kind of food," says Bunn.



## Fork & Field

British is the new French, says Anastasia Bernhardt



**COUNTRY**

### Farmer Butcher Chef, West Sussex

Provenance, locality and sustainability. These days, it's all we ever bang on about. And while at some establishments these words form little more than a hollow marketing ploy, at Goodwood's new restaurant, it informs everything that they do. Veggies be warned, this is a carnivorous celebration, chef Darron Bunn works closely with the estate's farmer and on-site butcher to shape his menu around what is available from the estate that week, so expect to find more unusual cuts like crispy ox tongue and pig jowl. While there is a beautifully put together à la carte menu, the butcher boards give you a real flavour of what they do best here, showcasing how to cook different parts of the animal, whether you pick the red Sussex beef, Southdown lamb or rare breed pork – all award-winning. Work off the inevitable meat sweats with a mint tea and a stroll around the restaurant to view the intriguing memorabilia gathered from the estate over the last few centuries. *Dinner for two with wine, £100, goodwood.com*



Tony Conigliaro

### THIS MONTH I'M EATING/DRINKING...

1 Bucatini all'Americiana at Palatino, Stevie Parle's new Rome-inspired restaurant in Clerkenwell ([stevieparle.co.uk](http://stevieparle.co.uk)). 2 All 12 new cocktails from mixology master Tony Conigliaro's new bar, Untitled, on Kingsland Road, E8 ([untitled-bar.com](http://untitled-bar.com)). 3 Surf 'n' turf at Joe Allen in Covent Garden, which turns 40 this month ([joellen.co.uk](http://joellen.co.uk)). 4 The world's best steak, at The World's End Market, SW10 ([theworldsendmarket.com](http://theworldsendmarket.com)).

### TOWN

#### Quo Vadis, WI

While the dining space might have almost halved in size (its sister restaurant Barrafina has moved here from its Frith Street site as developers sink their teeth into another chunk of Soho), the venerable Jeremy Lee still packs the same punch. If it's your first time, then it has to be the smoked eel sandwich with lashings of nostril-burning horseradish – just be prepared for the fact you won't return to cheese toasters ever again. Most dishes take a few simple, seasonal ingredients and elevate them into something spectacular: citrus squid is perked up with coriander seeds, coquelet brought alive with eye-wateringly garlicky aioli. The pie of the day is always a winner, and this is the only place where you can find pudding served with cream, ice cream and custard all in the same dish. But what is most satisfying of all is the people watching. *Three-course set theatre menu, £22.50, [quovadisoho.co.uk](http://quovadisoho.co.uk)*

### BRITISH REVIVAL

MORE GLAM THAN SPAM



#### TEMPLE & SONS, EC2

Jason Atherton pays homage to grocers. You'll find tongue-in-cheek takes on tinned goods and condiments (Colman's mustard works surprisingly well in a rum cocktail). The interior is safe but has avoided becoming a pastiche. Pick specials from the board – not one hung up on the wall but brought tableside laden with meat. [templeandsons.co.uk](http://templeandsons.co.uk)



#### THOMAS CUBITT, SW1

Go for fine dining quality food in a local boquer atmosphere. Named after London's master builder famed for creating most of Belgravia and Pimlico, the food is equally ambitious – bone marrow mash, roasted cod cheeks, goat with its curd – and executed with architectural precision. If you're not hungry, hole up in the bar downstairs for a proper pint or – if you're feeling fancy – a British bellini. [thomascubitt.co.uk](http://thomascubitt.co.uk)



#### THE MANOR, SW4

Think Clapham High Street, think culinary hotspot? Perhaps not but this restaurant has been packed since it opened last year. Like all good British bistros these days, the well-priced tasting menu (£45) is the best way to experience it; that way you don't have to choose between the miso-cured mackerel or the smoked cod with cultured cream. Every neighbourhood deserves a restaurant like this. [themanorclapham.co.uk](http://themanorclapham.co.uk)

METRO Monday, February 6, 2017

### Escape

#### KIT FOR HIM

Light brown chinos - £65, beltonbrown.com  
 Plain sequin shirt - £25, [sequinofind.com](http://sequinofind.com)  
 Ally Cavalotti jacket - £220, [allycavalotti.com](http://allycavalotti.com)  
 Casual knit cardigan - £35, [hanksonline.com](http://hanksonline.com)  
 Nearly match velvet tuxedo jacket - £125, [pandora.co.uk](http://pandora.co.uk)  
 Plain Canvas brogue shoes - £110, [offwhite.co.uk](http://offwhite.co.uk)

## How to save yourself from the doghouse

**Clayton cottages**  
 A WOODBINE cottage is a lovely, cosy, modern, private, a lovely walk but for one that enough for the doghouse... [claytoncottages.co.uk](http://claytoncottages.co.uk), ref 263001.  
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discounts. Return flights are from £172 with BA ([britishairways.com](http://britishairways.com)).

**Dinner for two**  
 IF WHITE tablecloths aren't for you, take Edinburgh's new Red Bus Bistro (£39.50, [redbusbistro.co.uk](http://redbusbistro.co.uk)) for a

gourmet burger tour in a 1966 Routemaster that passes the likes of Edinburgh Castle and Holyrood Palace over 90 minutes in the Scottish capital. There's availability on and around Valentine's Day. Less mobile but newer still is the Farmer, Butcher, Chef restaurant, a stylish spot illuminated by industrial pendant bulbs within the Goodwood Estate's farm in West Sussex (mains from £14, [goodwood.com](http://goodwood.com)). All its meat comes from animals born and organically reared on the estate.

**Metro**  
 AVE – £9,200.40  
 Circulation - 1,590,809





## Galloping gourmets

Horses, cool cars, great estate – and now Goodwood has glorious grub, too

**F**ield to fork. It is, apparently, a movement. Of the socio-political, rather than gastro-intestinal variety. Something involving fresh, locally sourced food being sold to local consumers and restaurants. All very admirable, although it's too often lunch in a hair shirt, dinner with a sternly stenostrator tone. It's big in Brooklyn. Of course it is, where even the vine signalling is hand-forged, and chicken (boarded, brace-wearing and brownstone roof rated) comes with a side order of smug. Back in the olden days, all food was field to fork. Save the usual salad fish, meat and pickled everything else. No so much choice as necessity. But as a culinary term, it sticks in the craw. Talk about stat-

**The Mail on Sunday**  
AVE – £53,791.20  
Circulation - 1,307,497

both Nico Ladaris and Marco Ferre White. Fishes are designed, says the website, according to which cuts are available. In principle, an entirely pragmatic and sensible approach to eating. Albeit that the aristocracy took for granted a couple of centuries back, feasting on the fruits of one's estate and all that. But these days, it makes perfect sense. Lofty ideals are one thing, though. A decent lunch, quite another.

The room is long and elegantly spacious, with the feel of an old stables or tack room, given the most refined of face-lifts. The walls are expertly white and covered with old oil sketches and smartly framed random ephemera – posty blackbirds, old iron keys and seashells. A central table is topped with old red fire backles, brimming with flowers, while filament lights hang from the ceiling like galvanised toy.

To our right, a huge fire crackles merrily away. Service is charming and a whole lot more interesting than your typical.

Crusted beef shin comes with crayfish, pig jowl with pickled potatoes and apple. This suddenly feels very interesting indeed.

Three oysters, clad in the lightest of panko coats, are expertly fried and topped with mushroom-thin slices of cured ox heart.

Wow. The meat has a following, bonny depth that pain beautifully with the brewer's subtle bite. Shards of beetroot add vegetable crunch,

while a whiff of taragon brings it all neatly together. It's one hell of a dish. Just like the venison tartare, the meat cut into small, succulent chunks with more fat than good's usually expect. However, there's a lick of vinegar, a sigh of rosemary and a hunk of horseradish, plus tiny beads of pickled mustard seed. It's rich, luscious and deeply alluring, made better still by bright yellow blobs of smoked egg yolk. It's one of the finest tartares I've ever eaten – crackling produce meets prodigious kitchen talent.

Bear-brained lamb belly is sticky and crunchy, sitting on a bed of soft barley spiced with prunes and baby turnips. The base made brilliant. Again, there is true skill in taking these cheap cuts and turning them into something worthy of the high table.

We know our beef butcher's board is imminent when they remove two chairs and pull up an extra table. It's immense: four huge white dishes, filled with every part of prime Sussex Red. There's sweetly luscious ox tail, gaggots, studded with fat and awaiting delight, panko-coated heart, surprisingly subtle, half a dozen slices of skirt, cooked gloriously rare, with chow and herb, and the very essence of well-brought-up cow: a soft, flabby tenderloin of slow-cooked shin, topped with a pile of buttery, herby bread crumbs, a port game terrine salad dressed with shards of crisp salt beef and doused in a sprightly vinaigrette, proper dripping chips, and a great jug of Magnifico gravy. All the bovine days of racing a year including the Glorious Goodwood festival, the most famous of which was created by the 10th Duke in 1948 and his grandson, the present Earl of March, established the Festival of Speed and Goodwood Revival, the celebration of historic motor racing.

The earl, 62, took over the running of the estate from his father, the 11th Duke, when he was 48. The duke and his family still live on the estate but the earl and his second wife, the former Lady Astor, live with their four children in the main house, which also contains offices from which she runs the various business ventures that allow them to reside there.

A Bramley apple soufflé for pudding, billowing and airy, with a pile of crumble and cider brandy ice cream, some excellent local cheddar and a goats' cheese that is, apparently, excellent too. What a lunch – so many cuts above your average gastropub. There's even a three-course set lunch for £20.

I'm not expecting style over substance, another half-baked philosophy in search of a credulous devotee. Instead, Farmer, Butcher, Chef delivers on its promise. Beautiful meat, butchery and cooked with the reverence it so rightly deserves.

**FROM THE MENU**  
CRUSTED BEEF SHIN £8.50  
CRISPY OYSTERS £7.50  
VENISON TARTARE £8.50  
LAMB BELLY £7  
BEEF BUTCHER'S BOARD £20

Goodwood, home of the Duke of Richmond for more than 300 years (the first duke was an illegitimate son of Charles II by his French mistress Louise de Kéroualle), has always been an estate where private passions are brought to a wider public. This is one of the oldest homes of cricket, with games taking place in front of the house from 1702, and the earliest set of rules, drawn up for a match in 1772 between the 2nd Duke and a neighbour, are still held here.

Horse racing began in 1802 under the 1st Duke as an entertainment for local army officers. Today there are 19 days of racing a year including the Glorious Goodwood festival. The most famous of which was created by the 10th Duke in 1948 and his grandson, the present Earl of March, established the Festival of Speed and Goodwood Revival, the celebration of historic motor racing.

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### the table

# Racing? No, we go to Goodwood for a launch of lamb

The Earl of March's estate in West Sussex has thrived on its equestrian and motorsport events. Now he wants to make it a top foodie destination

**A**s a slip of coffee in the magnificent library at Goodwood House, the Earl of March makes an observation about my journey down from London and the lunch I'll be enjoying a little later. "You have cut fairly close to fat than your food fan."

The earl, best known for his development of Goodwood's Festival of Speed and numerous other events, money-spinning enterprises, has just opened a new restaurant on the West Sussex estate. At Farmer, Butcher, Chef the organic, home-grown meat on the menu – and it is mostly meat – comes from animals that have been bred, butchery and cooked on the estate through an intimate collaboration between the three men whose job titles sit at the top of the menu. The restaurant wouldn't exist, however, without the driving force of a woman: the 84-year-old Duchess of Richmond, the earl's mother.



Above: Goodwood celebrates historic motor racing. Right: The Earl of March with his mother, the Duchess of Richmond. Below: pork collar



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# March

crewclothing.co.uk  
AVE – n/a



CREW CLOTHING COMPANY

## 48 HOURS IN CHICHESTER

With the Festival Theatre and Goodwood Estate on its doorstep, you might think you know all there is to do in Chichester. But as we found when we opened our latest store there at the beginning of February, there's a lot more to this little cathedral city than meets the eye. From exploring the original Roman town walls to enjoying a glass of English wine, Chichester is worth a weekend of your time, any week of the year.

WHERE TO EAT

**FARMER, BUTCHER, CHEF**

*New Barn Hill, Chichester, PO18 0QP*



The clue is in the name. This new 'farm to fork' restaurant is the collaboration of a local farmer, a top-notch butcher and a Michelin star chef. The restaurant itself is part of The Goodwood Hotel, set on 12,000 acres of sprawling parkland. Using animals that have been born and bred on the estate's Home Farm, the culinary trio only work with what is in season. They use the whole animal so prepare to find yourself eating some unusual cuts. They've been awarded the Royal Academy of Culinary Arts 'Sustainable Food Philosophy Seal'. Organic fodder at its best.

sheerluxe.com

AVE – n/a

## WHERE TO GO ON A WEEKEND IN WEST SUSSEX

 by *Carla Gristi* | *Posted 24th March 2017*

### Where To Eat



**Farmer, Butcher, Chef, Goodwood, Chichester**

Headed up by multi-Michelin star-winning executive chef Darron Bunn, Farmer, Butcher, Chef celebrates sustainable, local produce, with all meat, dairy and vegetables produced and foraged from the on-site farm. The in-house butchery provides the restaurant with all its meat, so you can be safe in the knowledge the food you're eating has been ethically reared and prepared just a stone's throw from your dining table. Delights on the menu include charcoal beef feather blade with charred broccoli wild garlic and bone marrow; wild mushroom and asparagus leek roll; and spiced haunch of lamb with anchovies, broad beans, baby beets and smoked bacon.

Farmer, Butcher, Chef, New Barn Hill, Chichester, West Sussex



# April

townandcountrymag.co.uk  
 AVE – £n/a

## GOODWOOD OPENS SUSTAINABLE RESTAURANT

Farmer, Butcher, Chef is the newest venture to launch on the Sussex estate

BY FRANCES HEDGES 12 APRIL 2017



Deep in the Sussex countryside, on the Goodwood estate's 3,400-acre organic farm, a former coach house dating back to 1780 has been reimagined as a sustainable restaurant specialising

in organic meat.

At Farmer, Butcher, Chef, Goodwood's Michelin-starred chef Darron Bunn collaborates with the farm manager Tim Hassell and the in-house butcher John Hearn to design a menu based on the finest available produce. Amid beautifully decorated surroundings featuring a cosy fireplace and walls lined with Goodwood memorabilia, diners are invited to enjoy hearty dishes in which every part of the meat is used: order one of the Butcher's Boards to sample unusual cuts of pork, beef and lamb prepared with care. The menu is a carnivore's delight, with starters including crusted ox cheek with langoustine and asparagus, and mains such as wood pigeon and mushroom pie. Save room for one of the puddings, which offer a sophisticated take on British classics: the Bramley apple soufflé with elder brandy custard takes 20 minutes to prepare, but is well worth the wait.



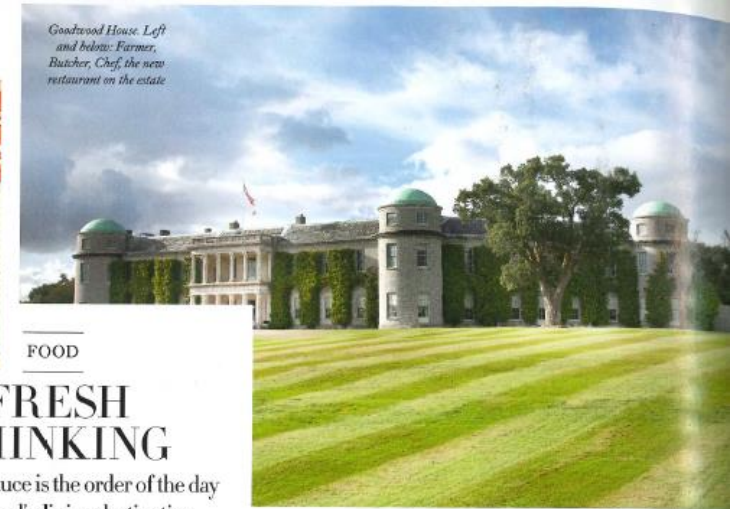
Farmer, Butcher, Chef, Chichester, West Sussex

Harper's Bazaar  
 Circulation – 110,710  
 AVE – £17,066.00

## TALKING POINTS



Goodwood House. Left and below: Farmer, Butcher, Chef, the new restaurant on the estate



## FOOD

## FRESH THINKING

Organic produce is the order of the day at Goodwood's dining destination

Deep in the Sussex countryside, on the Goodwood estate's 3,400-acre organic farm, a former coach house dating back to 1780 has been reimagined as a sustainable restaurant specialising in organic meat. At Farmer, Butcher, Chef, Goodwood's Michelin-starred chef Darron Bunn collaborates with the farm manager Tim Hassell and the in-house butcher John Hearn to design a menu based on the finest available produce. Visit to sample hearty dishes – including beef short rib with onions and hedgehog mushrooms (left) – in beautifully decorated surroundings. FRANCES HEDGES



www.goodwood.com



## EASTER CREATURE COMFORTS



Easter Party Biscuit Tin, £39.50 Biscuiteers

£17.95 Rocooco Chocolates

£2.001

but get the Cream

£5.50 Hotel Chocolat

£14.95 Rocooco Chocolates

Lambs and kittens join Peter Rabbit and friends in a delectable confectionery menagerie this Easter





## FESTIVAL OF FOOD

The Goodwood Estate in West Sussex is best known for its famous racetrack. But this is about to change with a new restaurant served by a flourishing organic farm. By Amy Bryant. Photographs by Carol Sachs



*this time it's personal*



### THE GANNET

## beef encounters

Sensational steaks take centre stage at a new field-to-fork idyll in Sussex and a top-notch City steakhouse

It is the proud boast of Farmer, Butcher, Chef, the new restaurant on the Goodwood Estate in Sussex, that "our customers will travel further than their food". The farmer is Tim Hassell, who has thousands of acres of rolling chalk hills on which to rear beef, pork and lamb; the butcher is John Hoam, who set up the estate's in-house butchery three years ago; and the chef is Darren Bunn, formerly of Michelin-starred The Grousebird in Stockbridge.

I only popped down from London, but had definitely travelled further than the "Butcher's Board" of beef that constituted my main course in the airy, elegantly decorated dining room. Restaurants on idyllic country estates often have a whiff of the Marie Antoinette school of farming about them, but one forkful of a properly rustic, offal-scented oxtail ragout was enough to dispel a sceptical Gannet's fears.

The beef here is Sussex Red, farmed at Goodwood for centuries, with impressive marbling and a fine flavour. The board yielded rare skirt steak (a rewarding chew); a Little Gem salad with splinters of salted brisket; a sticky mound of shredded beef shin, strown with herb-crusted crumbs, breaded or heart; chips cooked in dripping; and bashing of gravy. Glorious Goodwood? You bet.

The only bulls grazing around Throatsville Farms are specialising on the stock market, but that did not deter Martin Williams, Gannet's former MD, from opening M restaurant. Stylish and ambitious – much like Williams himself – the restaurant subverts the testosterone-laden, Malbec-buffed ambience of the

standard steakhouse. Executive chef Michael Reid's menu matches beauty with the beast: exquisite Kingfish sashimi, for instance, delicately dressed with tangarine, tarragon and fennel, or a whole barramundi, anointed with cucumber, peas and English wasabi.

Which is not to say that M's menu lacks muscle. As food miles go, if Goodwood is a bicycle, M is a jumbo jet: the steaks come from Japan, Argentina, the US, South Africa and Australia, as well as closer to home, and the excellent wine list is equally far-flung. Richly flavoured braised USDA prime short rib (pictured) combines with sweet-sharp tomato pesto sauce and earthy watercress purée, in fine effect; Highland wagyu is perfectly cooked, just on the medium side of rare, making the succulent, honey marbling and wood-smoked lamb chops have perky broad beans for company.

Main dishes for the meat-averse include top-notch wild sea bass, topped with fermented wonton (a Chinese cabbage, not the offspring of a womb and a springbok, despite the menu's global peregrinations) and there is much of interest as side orders: cress and Parmesan salad with smoked potato mayonnaise; or beccoli with anchovies and herb-crusted crumbs. M Throatsville St (there is an equally lovely outpost in Victoria) is also home to a private members' lounge, a wine-tasting room and a cocktail bar: however M stands for, it is certainly not just meat. BILL KNIGHT

PHOTOS: MICHAEL HARRIS; BUTCHER, JOHN HOAM; CHEF, DARREN BUNN; RESTAURANT, MICHAEL REID; WINE, JAMES WATSON; PHOTOGRAPHY, CAROL SACHS

### THE GOBLET

## bursting the bubble

Top English and Italian sparklers are giving grandes marques champagnes a real run for their money

It's always wise to have a toast up your sleeve in case of emergencies. "Champagne for my real friends, real pals for my sham friends" is one I've fallen back on many a time. Some say it was coined by the painter Francis Bacon, others that it was the work of gravel-voiced troubadour Tom Waits. I'm inclined to go with the Waits theory – it sounds like just the sort of bone-dry chiasm he'd come out with.

It will never wear thin. But the idea that champagne is the only bubbly fit to serve friends is, I think, one that's starting to change. Just the other day I witnessed a rogue bottle of Weston sparkling rosé from West Sussex outscore a dozen grandes marques champagnes in a blind tasting organised by The First Goblet. It led to the discovery of one of my favourite English sparklers so far, Weston's non-vintage blanc de blancs, a wine so pure and poised I'm tempted not to share it with my friends at all. The recent launch of Chapel Down's Kir's Coteaux de Cavale 2013, a single-vintage Chardonnay (at £100 a bottle, has also helped to give English sparkling wine a new halo that's reassuringly expensive.



Italian sparkling wine franciacorta has also been amazing a more highbrow following of late. Often pitched as the thinking drinker's prosecco, this product of Lombardy in northern Italy is actually technically closer to champagne: it matures on Chardonnay and Pinot Noir, and has its secondary fermentation in bottle in a method champagne has rather than in tanks, like prosecco. Like champagne, franciacorta is aged on the lees, giving it more toasty complexity, yet the grapes tend to be ripe, allowing for some seriously low sugar levels, the delicious Carta Bianca Salvo contains less than 1g of sugar per litre, yet this blanc de blancs remains wonderfully rich and structured.

I tasted it over lunch at the Cortina Hotel's grand Maschio restaurant, where the house pour is Caf' del Bosco, one of the most renowned producers of franciacorta. A bottle of this label's top cuvée, Caf' del Bosco Cavale Antinoria Clemente, would pass muster at even the most terrifying dinner party.

Franciacorta is still a small player – it only produces six per cent of the volume of champagne. But in other ways it may be ahead of the curve – around 70 per cent of the land under vine is certified organic, with plans to be fully organic by 2020. Most of its 137 producers are tiny and open to innovation. And it's still relatively young – it was only granted DOC status in 1967. Could it be the future of all fizz? Waits better start honing his prose. ALICE LASKER-ERLES

PHOTOS: MICHAEL HARRIS; BUTCHER, JOHN HOAM; CHEF, DARREN BUNN; RESTAURANT, MICHAEL REID; WINE, JAMES WATSON; PHOTOGRAPHY, CAROL SACHS



# August

## Life Table Talk

Farmer, Butcher, Chef Goodwood

FOOD ★★★★★  
ATMOSPHERE ★★★★★

Goodwood Hotel, Chichester, West Sussex PO18 0QB. 01243 765070. goodwood.com/estate. Mon-Sat: noon-2.30pm, 6pm-9.30pm; Sun: noon-3.30pm, 6pm-9.30pm



Lisa Hilton

One of the heart-breaking things about getting older is that, at some point, you will look back on heartbreak with nostalgia. All that raw pain, all that conviction that no one has ever experienced quite such wretchedness is translated, over the years, into a wry amusement that you could ever have taken yourself so seriously. Every poem and every pop song has been written just for you and yet none of them expresses precisely the degree of unique misery of falling out of first love.

After my first big break-up, I cried so much my eyes swelled closed and I had to grope, muddlelike, through a five-hour journey back to my parents' home. My dad opened the door and, as I threw the shattered remnants of my heart into the arms of the only man who would never let me down, all the tears I thought I'd already wept came gushing back. When I finally stopped sobbing, he patted me vaguely on the shoulder and asked if I fancied a pork pie.

I've never felt the same about Greggs since, but now I'm old and bitter, pork pies evoke no more than a twinge of melancholy to temper my greedy joy. Farmer,



## The Dish

### FROM THE MENU

**STARTERS**  
Rabbit and pork pie with tarragon £7

Beef shin, octopus and pickled potatoes £8

### MAINS

Spiced haunch of lamb, tomatoes and runner beans £19

Whole roasted stuffed quail, sweetcorn and bacon butter £17

### DESSERTS

Bread-and-butter pudding, buttermilk sorbet £7

Chocolate and cherry cheesecake £7

**TOTAL**  
For two, including 12.5% service £73

Butcher, Chef, on the Goodwood Estate, does a superior pie — juicy saddleback striped with tender rabbit, spiked with tarragon and scattered with tiny, sharply pickled mushrooms. I took my mother one sullen night after the Chichester literary festival, where the speaker had caused a furore by using the c-word in the public library.

Burgundy's just the thing for nerves, so we soothed ours with a charming 2012 Dureuil-Janthial Mercurey from a varied, reasonable list that included Sussex wines as well as a section entitled "Sticksies". That may have been a leftover from Farmer, Butcher, Chef's previous incarnation as the Richmond Arms, a gloomy and terribly genteel spot frequented by the kind of chap who still wears driving gloves, but while the estate was gearing up for the annual Festival of Speed, the restaurant preserved an atmosphere of happily expectant tranquillity.

It was too wet to sit in the pretty, low-walled garden, but the dining room, redesigned by Cindy Leveson, is peaceful and spacious; and the staff are lovely, young and enthusiastic without being familiar. We'd had quite enough of that for one evening.

Farmer, Butcher, Chef is a bit of a grim name for a restaurant, at least if you're a cow. Thank goodness the 500-odd head of beef cattle on the estate can't read. The Goodwood Home Farm manager, Tim Hassell — the Farmer of the trio — says that nonetheless the animals enjoy a much longer and happier life than their mass-bred counterparts,

before proceeding into the hands of John Hearn (the Butcher) and thence into the kitchen of Darren Bunn (the Chef). Bunn's food is thoughtful, original and beautifully executed, focusing on the exemplary produce of his colleagues. I want to go back to try one of the Butcher's Boards, which showcase the meats from the farm — lamb bacon, beef

It's a grim name for a restaurant, at least if you're a cow. But Goodwood's cattle have a long and happy life

dripping mash and spiced pig's tail feature alongside more conventional cuts, a feast at £20 a head, but the à la carte seemed more in line with a ladies' evening.

My mother chose shin of beef with octopus and pickled potatoes, an ambitious combination whose discrete elements were pretty perfect, the meat shredding gently into a melting glaze, the octopus sweet and nubby. I liked the slightly improbable frivolity of the contrast, yet it worked better as texture than taste, the flavours dissonant rather than harmonious. It came with an intriguing potato mousse — a fluffy, nutty, unguessable emulsion.

I was interested in another variation on meat and seafood — crispy pig's head with gooseberry, lovage and smoked eel — but

then I spied the pork pie arriving at another table, a mosaic of pink striped meats and golden pastry. Mamma's main course of spiced lamb with tomatoes and runner beans was a little less pink than she would have chosen (our otherwise faultless waiter had neglected to ask about the *cuisse*), but the snappy freshness of the vegetables, also grown on the estate, set off the scented meat so well that it hardly mattered. After that pie I went for a more delicate choice, whole roast quail with sweetcorn, bacon butter and romaine lettuce. Quail can be underwhelming, decorative rather than sturdy, but this had gumption — juicy and almost honeyed.

Although the restaurant's focus is on meat, the vegetables are equals rather than sidekicks, singing through Bunn's compositions as part of the whole rather than as a merely virtuous garnish. We tried crisp courgettes with a garlic dressing and a hash cake of potato and salt beef, both of which would have made a delightful lunch unadorned.

I wanted all the puddings, especially the lemon and rosemary baked Alaska, but we shared a gentle bread-and-butter pudding with buttermilk sorbet. It wasn't quite such a brilliant baked offering as the pork pie — it lacked that custardy tremble beneath the crust — but the sorbet was sharp and light, and I loved the combination of warm and frozen creams.

Farmer, Butcher, Chef is a brilliant restaurant and a brilliant reason to visit Goodwood, even if you care nothing for cars or racing. "Locally sourced", "organic" and "hand-reared" have become terms so fashionable as to be almost meaningless, but this food is made by people who don't merely pay lip service to the effort and difficulty of its production, and their commitment and exuberance show on every plate. It's sophisticated without fussiness, the simplicity and clarity of the flavours belying the elegance of the kitchen's technique.

Hassell, Hearn and Bunn have achieved an extraordinary collaboration, demonstrating that you don't have to go up to London to find superlative cooking, perhaps because, unlike so many metropolitan restaurants that are units waiting to be franchised, this place is full of love. And excellent pastry — which is perhaps love in its most reliable form ■



### HUNGRY FOR MORE

#### CLAVESHAY BARN RESTAURANT, SOMERSET

Housed in a stone barn on a family-run dairy farm near the Quantock Hills, Claveshay takes its commitment to "fresh from the field" produce to another level, using not just home-reared pork and veg foraged from the garden in its seasonal dishes, but regional cheeses and milk from the dairy. The drinks menu includes locally distilled and brewed spirits, beer, cider and wine, water tapped from the spring and homemade cordials. Lower Claveshay Farm, North Pethererton, Taunton, Somerset TA6 6PL. 01278 662628, claveshaybarn.co.uk



## Swallows fit to make a summer



Will Lyons

August is the month when I receive more correspondence about wine than any other. Readers, family, friends and colleagues on holiday can't resist tapping out a little text as they sit down with their first glass, eagerly awaiting a sumptuous supper.

Keep them coming, I say. I love to know how you have matched the wine with whatever you are eating. There are so many fantastic foods in season this month that it is difficult to know where to start with wine pairings. There's crab, turbot and sea trout for those holidaying on the coast. Beans and aubergines are the pick of the garden and, for meat eaters, there are the temptations of grouse and venison. Lamb is also on my mind when we pass the midpoint of August. So, I have found four candidates to pair with some of the best ingredients in season this month. Enjoy the holidays ■



**1 2016 McQUIGAN BIN 9000 SEMILLON, ASDA, £14**

Australia  
One of the most venerable wine regions down under, the Hunter Valley produces exquisite semillon, and this is one to serve young. Its fresh lime and gooseberry character makes it ideal with seafood.

**2 2016 LA CABANE RESERVE TANNERS, £170**

France  
The quality of wine pouring out of the Languedoc-Roussillon region is light years away from where it was two generations ago, offering excellent value. Packed with juicy red fruit, this has a light, medium-bodied texture, making it perfect with seasonal veg.

**3 2013 CUNE RIOJA RESERVA WAITROSE, £13.35**

Spain  
This is a great all-rounder from Spain's illustrious northern Basque region. Deliciously smooth, it immediately appeals with rich, oaky, full-bodied character. Serve with duck, grouse or venison — it's what good Rioja should be about.

**4 2004 CHATEAU HAUT-BERGERY PESSAC-LEONAN LÉA & SANDEMAN, £25.50**

France  
Bordeaux lovers should explore the Graves, where gravelly soils produce wonderful, ethereal reds. Dark purple in hue, with a silky texture, a fresh finish and notes of blackcurrant and cedar, this is a classic with lamb.

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# August

## Restaurants



The sweet Highlands sideline of the Duke of Rothesay\*. By Jeremy Wayne



Seven miles from Balmoral as the ptarmigan flies is the town of Ballater, which is where the royals – at least in theory – can pick up the Sunday papers or a pint of milk if they arrive in the Highlands to find the fridge empty.

After the devastating floods of 2015–16, which saw 300 local homes and 60 businesses destroyed, to say nothing of the railway station burning down, the Prince of Wales took the Aberdeen Angus by the horns and turned to trade, opening **Rothesay Rooms**, an initiative to stimulate local commerce and tourism. And he's taken to it like a wigeon to water, because the result is a small, very charming 40-seat restaurant, with an open kitchen, solid Victorian-style dining chairs, sympathetic lighting and heavy silver – just check out those stag's-head candleholders. There are kelims on oak floors, a smartly dressed, mostly fortysomething crowd and



Dionne Warwick on the sound system. OK, a little incongruous, that last feature, but if it's how the PoW likes to chill...

To kick off with, Highland smoked salmon, lovely blush-pink ribbons of fleshy, mild-cured fish, seems a no-brainer. It comes with chestnut blinis and smoked-salmon pâté, which is served frigid, whether intentionally or not I've no idea. Another starter, wood pigeon with black-pudding purée and poached blackberries, has 'local' written all over it, and is a little

**HOW MUCH**  
About £140 for two (incl. drinks, half-bottle of Côtes du Rhône)  
**WHAT TO EAT**  
Smoked salmon, halibut, cherry Bakewell tart  
**WHAT TO DRINK**  
Highgrove single-malt whisky or sparkling wine  
**WHO GOES**  
Royals, royal-watchers, Deesiders

too hearty for a first course. In the mains, 48-hour Aberdeen Angus feather blade with red-wine glaze, pearl-barley risotto and a fried duck egg is almost too much of a good thing, the egg the size of a flying saucer and the glaze so reduced it's virtually treacle.

The most successful main by far is North Sea halibut, which comes with zingy, orange-dressed bulgur wheat and samphire – wonderfully fresh and cohesive. Bread, by the way, including seeded Guinness, is excellent, as are the nursery puds.

Some eight months after opening, the barebones website still says, 'Full site coming soon.' The Prince of Wales's feathers are nowhere to be seen. And despite a small Highgrove shop next door, there's barely any mention of provenance, royal or otherwise, on the menu. But that's the point. By not trying too hard, Rothesay Rooms is royal to the core, and that's precisely what makes this unlikely restaurant so utterly appealing. 3 Netherley Place, Ballater, Aberdeenshire (01339 753816).



SALMON AT ROTHESAY ROOMS



### SIDE ORDERS

#### THE GALLERY

*Cavendish Hotel, Chatsworth (cavendish-hotel.net)*

Those Devonshires are so darn good at hospitality they could be hotel and restaurant moguls: the Cavendish, on the Chatsworth estate, is not only a great small hotel, it also has the Gallery, one of the best restaurants by miles in this neck of the woods, with dishes like Chatsworth estate lamb and tandoori Derbyshire chicken.

#### THE ORANGERY

*Blenheim Palace (blenheimpalace.com)*

Public eateries at stateries can be dreary affairs. Not so at Blenheim. For one, the Orangery is beautiful, with gorgeous views over the gardens, and for two, the food is cracking, be it slow-gin-cured salmon, roast beef or a feast of an afternoon tea, using loads of fresh produce from the estate. Exceptionally kind staff too.

#### FARMER, BUTCHER, CHEF

*Goodwood (goodwood.com)*

In this brilliant new restaurant at Goodwood, dishes are designed around what's available from the estate's self-sustaining organic farm. So, according to when you visit, you might find wonderful duck eggs en cocotte, beef tartare or ox tongue with stuffed shallot and salsify, all served up with razzle-dazzle and a wide smile.

PICK ME!



# August

## CLASSIC DRIVER



CARS



BIKES



YACHTS



WATCHES



COLLECTIBLES



REAL ESTATE



MAGAZINE



AUCTIONS



### Driving to Goodwood off-season for a nose-to-tail experience

08 August 2017



*The sprawling Goodwood estate is so much more than just the home of the Members' Meeting, Festival of Speed, and Revival. We took a plucky British sports car to the new Farmer, Butcher, Chef restaurant to prove that Goodwood is a destination for the whole year round...*

#### Pilgrimage



<https://www.classicdriver.com/en/node/476011>