



Inspired by the '24 seasonal moments' around which the Foundation's landscape is designed, our café showcases seasonal and foraged ingredients harvested at their peak from the surrounding environment, alongside organic and award-winning produce from Goodwood's Home Farm – nourishing, delicious and deeply connected to place.

NIBBLES	3.00	Spicy Cashew Nuts
	3.00	Salt and Vinegar yellow Split Peas
	4.00	Gordal Olives, chilli
	5.00	Rosemary Focaccia, marmite butter
SMALL PLATES	8.00	Roast Cauliflower , cascabel, rocket, radish, red onion, date GH
	8.00	Smoked Beetroot , Jerusalem artichoke, squash GH
	9.00	Glazed Celeriac , puy lentils, seeds GH
	12.00	Mushroom Hash , hen egg, parsley
	13.00	Mallard Agnolotti , Charlton, sage, duck sauce
	14.00	Newhaven Monkfish , leeks, bisque, watercress
	14.00	South Coast Gurnard , cuttlefish, green sauce GH
	12.00	Monkfish Scampi , smoked mackerel emulsion, seaweed
	14.00	Goodwood Beef Cheek , Pedro Ximenez, potato
	12.00	Goodwood Pork Belly Pancetta , apple slaw, medlar sauce GH
	6.00	Hispi Cabbage , ranch, hazelnuts
	6.00	Crispy New Potatoes
DESSERT	10.00	Rhubarb , hazelnuts, green apple
	10.00	70% Chocolate mousse , blackberry
	10.00	Bakewell Tart , yogurt
	12.00	Goodwood Cheeseboard