



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**