



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.

Rosemary Focaccia, Smoked Butter

Home Farm Crispy Ox Tongue, Brown Sauce

Brighton Lobster, Nutbourne Tomato, Red Pepper

South Coast Cuttlefish, Wild Garlic, Lemon

New Forest Asparagus, Hen Egg, Beetroot

Goodwood Lamb Rack, Anchovy, Potato, Tarragon

Goodwood Beef Sirloin, Onion, Beef Shin, Swede

Sussex Strawberry Custard Tart, Cucumber, Basil

Dark Chocolate Fudge, Sea Salt