



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

NIBBLES

- 5 **Rosemary Focaccia**, marmite butter
- 5 **Gordal Olives**, chilli
- 3 **Salt and Vinegar yellow Split Peas**

SMALL PLATES

- 8 **Mushroom Arancini**, lemon mayonnaise
- 8 **BBQ Aubergine**, green sauce, chickpeas, coriander GH
- 10 **Nutbourne Beef Tomato**, cascabel chilli, seeds, red onion, rocket GH
- 11 **BBQ Fennel salad**, chicory, pecorino, hazelnuts
- 13 **Crispy Lamb Sweetbreads**, gherkins, capers
- 14 **Brighton White Crab**, crispy potato, celeriac
- 18 **Goodwood Pork**, radish, brown butter jus
- 30 **BBQ John Dory**, courgette, crab sauce, chard GH
- 45 **Goodwood Beef Fat Glazed Sirloin**, peppercorn
- 6 **Crispy New Potatoes**

DESSERT

- 10 **BBQ Apricot**, smoked almonds, oat sorbet
- 10 **Dark Chocolate Mousse**, honeycomb, biscuit
- 10 **Set Custard**, West Sussex strawberries
- 14 **Goodwood Cheeseboard**