



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**
- 4.00 **Gordal Olives**, chilli
- 5.00 **Rosemary Focaccia**, Nutbourne tomato butter

SMALL PLATES

- 7.00 **Mushroom Croquettes**, garlic mayonnaise, Charlton
- 8.00 **Classic Tortilla**, paprika mayonnaise
- 8.00 **Roast Cauliflower**, cascabel, rocket, radish, red onion, date GH
- 12.00 **Octopus**, potato, paprika, capers, garlic GH
- 12.00 **Chickpea Fritter**, tomato, red onion, split peas GH
- 13.00 **Black And Blue Beef Fillet**, pickled chilli, Charlton, watercress
- 14.00 **Newhaven Cod**, dulce seaweed butter sauce, courgette, carrot, onion
- 12.00 **Sussex Fish Cake**, warm pea and mint tartar sauce, watercress
- 16.00 **Goodwood Lamb**, roast courgette puree, tomato, St.Roche GH
- 13.00 **Chorizo Hash**, fried egg, rocket
- 12.00 **Goodwood Beef Featherblade**, peppercorn, beetroot, turnip
- 6.00 **Florence Fennel**, red pepper, sunflower seeds GH
- 6.00 **Crispy New Potatoes**
- 5.00 **Calabrese Broccoli**, basil, pangratato GH

DESSERT

- 8.00 **Plums**, Goodwood honeycomb
- 10.00 **70% Chocolate Torte**, blackberry
- 10.00 **Set Kefir**, matcha, raspberry, lemon, walnuts
- 12.00 **Goodwood Cheeseboard**