



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
- Salt and vinegar yellow split peas
- 4.00
- Gordal olives, chilli
- 5.00
- Rosemary focaccia, house marmite butter

SMALL PLATES

- 7.00
- Mushroom croquettes, garlic mayonnaise, Charlton
- 8.00
- Classic tortilla, paprika mayonnaise
- 8.00
- Hay smoked squash, celeriac, radish, red pepper sauce GH
- 12.00
- Cured monkfish, sugar snap, lemon yoghurt, parsley oil GH
- 12.00
- Charred leeks, hazelnut, beetroot egg, dill GH
- 13.00
- Black and blue beef fillet, pickled chilli, Charlton, watercress
- 14.00
- New Haven hake, brown shrimp, capers, celeriac, courgette
- 12.00
- Sussex fish cake, warm pea and mint tartar sauce, watercress
- 12.00
- Goodwood beef hash, fried egg, rocket
- 14.00
- Goodwood pork belly, rhubarb BBQ, cabbage slaw
- 14.00
- Goodwood Lamb, maple swede, green sauce GH
- 12.00
- Goodwood beef and Nduja ragu, pappardelle, St. Roche, parsley
- 6.00
- Sweetheart cabbage, black garlic, pangrattato GH
- 6.00
- Crispy new potatoes
- 5.00
- Charred sprouting broccoli

DESSERT

- 8.00
- Poached rhubarb, hazelnuts, raspberry sorbet
- 10.00
- Burnt cream, Pedro Ximenez
- 10.00
- Set kefir, matcha, Goodwood honey, lemon, walnuts
- 12.00
- Goodwood cheeseboard