



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.

THREE-COURSE SET MENU

Sourdough focaccia, Nutbourne tomato butter

Gordal olives, chilli

Choose from

Chickpea fritter, tomato red onion, split peas

Cured monkfish, parsley, lemon, yoghurt

Black and blue beef fillet, pickled chilli, Charlton, watercress

Choose from

Goodwood beef featherblade, peppercorn, beetroot, turnip

Newhaven cod, dulce seaweed butter sauce, courgette, carrot, onion

Roast cauliflower, cascabel, rocket, radish, red onion, date

Crispy new potatoes

Choose from

Plums, Goodwood honeycomb

70% chocolate torte, blackberry

Set kefir, matcha, raspberry, lemon, walnuts



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