



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.

## BREAKFAST

12.00	<b>Organic Goodwood salt beef hash</b> , crispy duck egg, green sauce
13.00	<b>Glazed organic Goodwood bacon</b> , mushroom, poached egg, house beans
10.00	<b>Squash frittata</b> , tomato jam, spinach
12.00	<b>Cured chalk stream trout</b> , scrambled egg
9.00	<b>Organic yogurt</b> , Sussex berries, granola, Goodwood honey
7.00	<b>Banana and cacao nib porridge</b>

## CHILDREN

5.00	<b>Scrambled egg</b> , toast
6.00	<b>Goodwood bacon</b> , house beans, toast
4.00	<b>House beans</b> , toast
4.00	<b>Banana porridge</b>