



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
- 6.00 Crispy pigs ears, paprika mayonnaise

SMALL PLATES

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

DESSERT

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

CHILDREN

- 9.00 Lemon and herb marinated chicken thigh, tenderstem broccoli, pesto
- 9.00 Goodwood lamb meatballs, roasted tomato sauce, crispy potatoes
- 9.00 Charlton macaroni cheese
- 9.00 Hake, Jersey Royals, slaw
- 5.00 Goodwood organic ice cream
- 5.00 Sussex berry Eton mess
- 5.00 Burnt cream, shortbread