



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, Marmite butter

Salt and vinegar yellow split peas

Choose from

Smoked Beetroot, Jerusalem artichoke, squash

Monkfish Cheek Scampi, smoked mackerel emulsion, seaweed

Mallard Agnolotti Pasta, Charlton, sage, duck sauce

Choose from

Goodwood Pancetta, apple slaw, medlar sauce

South Coast Gurnard, cuttlefish, green sauce

Mushroom Hash, hen egg, parsley

Crispy new potatoes

Choose from

Rhubarb, hazelnuts, green apple

70% Chocolate mousse, blackberry

Bakewell Tart, yogurt