



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.

SUNDAY ROAST SET MENU

Two-courses, £35 per person

Choose from

Organic Goodwood beef fillet and short rib, jus

Glazed celeriac steak, kombu gravy | VG

Served with

Cauliflower cheese, organic Goodwood Charlton

Crispy roast potatoes

Charred cabbage

Carrots and parsnips, organic Goodwood honey

Sourdough Yorkshire puddings

Roast potatoes, cabbage, carrots and parsnips can be vegan upon request.

All dishes except Yorkshire puddings and cauliflower cheese can be made GF on request.

Choose from

Plums, Goodwood honeycomb

70% chocolate torte, blackberry

Set kefir, matcha, raspberry, lemon, walnuts