



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.

Fermented Potato Brioche, Cultured Butter

Duck Liver, Potato Galette

Cornish Tuna, Gooseberry, Olive Brine, Ginger

Brighton Monkfish, Courgette, Crab

West Sussex Kentucky Fried Rabbit, Salad cream, Lardo

Goodwood Beef Ribeye, Ox heart, Marmalade, Bitter leaves

Cherry Dark Chocolate Opera Slice, Milk sorbet

Fermented Blueberry Marshmallow