



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-course

Choose from

Organic Goodwood beef fillet and short rib

Glazed celeriac steak, kombu gravy | VG

Served with

Cauliflower cheese, Goodwood Charlton Cheddar

Crispy roast potatoes

Charred cabbage

Carrots and parsnips, organic Goodwood Honey

Sourdough Yorkshire puddings

Choose from

Rhubarb, hazelnuts, rhubarb

70% Chocolate Mousse, yogurt sorbet

Burnt Cream, Frangelico

Goodwood cheeseboard supplement £5.00