Inspired by the '24' seasonal moments around which the Foundation's landscape is designed, 24 celebrates seasonal and foraged ingredients harvested at their peak from the surrounding environment in Sussex, alongside award-winning organic produce from Goodwood Home Farm - nourishing, delicious and deeply connected to place.

NIBBLES

5	**Rosemary Focaccia,** marmite butter
5	**Gordal Olives,** chilli
3	**Smoked Almonds**

SMALL PLATES

8	**Mushroom Arancini,** truffle mayonnaise
10	**Roast Delica Pumpkin**, cashew, toasted seeds
12	**Braised celeriac,** puy lentils
13	**Sussex Fishcake**, watercress, dill mayo
15	**Gurnard**, squash, crab sauce
18	**Venison,** juniper quince, redcurrant
6	**Bitter Leaf Salad,** roast orange dressing, hazelnuts
6	**Hispi cabbage**, smoked bacon
6	**Crispy New Potatoes**

DESSERT

10	**Poached Pear**, set custard, almond
10	**Salted Caramel Custard Tart,** vanilla
10	**Estate Plums**, blackberry sorbet, walnut
15	**Goodwood Cheeseboard**

GH | Gut Health dishes designed to support digestion, microbiome balance and overall wellbeing