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.

THREE-COURSE SET MENU

Sourdough focaccia, Marmite butter

Salt and vinegar yellow split peas

Choose from

Mushroom Arancini, tarragon mayonnaise

Sussex Fishcake, watercress, caper mayonnaise

Duck Liver Parfait, brioche, marmalade

Choose from

Venison, prune, celeriac, beetroot

Gurnard, saffron, crab sauce

Ewes' Curd Agnolotti Pasta, girolles, St Roche

Crispy new potatoes

Choose from

Grilled Estate Damsons, set custard, almond

Lemon Tart, Italian meringue

Estate Plums, fig leaf sorbet, walnut

Goodwood Cheeseboard; supplement 5.00