



THE KENNELS

Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV Glass £16, Bottle £84

The Kennels is proud to source all of our beef, lamb, pork and dairy from our own organic farm, as well as venison and game from the Estate

The Kennels Sunday Lunch Sample Menu

Wild garlic soup VE
pickled potato, smoked rapeseed oil
Fish & shellfish soup
croutes, Gruyère, seaweeds roullie
Marinated beetroot salad V
grilled leek hearts, Charlton sablés, goats curd, walnuts
Goodwood gin cured salmon
smoked pate, cucumber chutney, treacle bread, dill & mustard dressing
Glazed pork cheek
creamed polenta, cavolo nero, apple
The Kennels steak tartare
ox heart, tomato & black garlic ketchup, egg yolk, sourdough crouton, watercress

Miso aubergine VE
Sussex kimchi, crispy noodles
Roscoff onion tart V
soubise, Charlton crumb, bitter leaves
Beer battered haddock
mushy peas, chips, watercress, tartare sauce
Confit cod
mussel cassoulet, burnt leeks, tarragon
Roast sirloin of beef
Yorkshire pudding
Roast pork belly
apple sauce

Vanilla panna cotta
strawberry, almond tuile
Mixed berry Pavlova
mascarpone, raspberry sauce
Lemon & vanilla cheesecake
rhubarb, honeycomb
Lime leaf crème brûlée
mango compote, coconut tuile
Vanilla rice pudding
roasted plum
Rum, coffee & chocolate truffle
hazelnut, coffee anglaise
Selection of cheeses
grapes, oat biscuits, apple & raisin chutney
Selection of ice creams (V) and sorbets (VE)

2 courses **£37**

3 courses **£44**

An optional 12% service charge will be added to your bill

Please note that dishes may contain nuts and other allergens and game dishes may contain shot.