



Sharpeners

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

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

The Kennels Restaurant Sample Menu

Wild garlic soup VE

pickled potato, smoked rapeseed oil £12

Fish & shellfish soup

croutes, Gruyère, seaweeds roullie £12

Marinated beetroot salad V

grilled leek hearts, Charlton sablés, goats curd, walnuts £12

Goodwood gin cured salmon

smoked pate, cucumber chutney, treacle bread, dill & mustard dressing £15

Glazed pork cheek

parsnip, cavolo nero, apple £13

Kennels steak tartare

cured ox heart, Bloody Mary ketchup, pickled shallot, egg yolk, sourdough crouton £15

Miso glazed aubergine VE

kimchi, coriander, wasabi & avocado purée, crispy rice noodles £21

Roscoff onion tart V

soubise, Charlton crumb, bitter leaves £21

Confit cod

mussel cassoulet, burnt leeks, tarragon £28

Whole grilled plaice

potted brown shrimp dauphine, chicken crumb £26

Wild garlic crusted lamb

stuffed confit belly, swede, Jerusalem artichokes £30

Rib eye steak

shin stuffed onion, green peppercorn, pickled mushroom, hand cut chips, Sussex watercress £38

Truffle & Levin Down mash £6

Ratte potatoes £6

Carrots & lamb bacon £6

Purple sprouting broccoli £6

Hand cut chips £6

Green salad £6

Please note that dishes may contain nuts and other allergens and game dishes may contain shot.
An optional 12% service charge will be added to your bill.