

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

Kennels Restaurant Sample Menu

Jerusalem artichoke soup V

Levin Down cheese beignet £10

Autumn vegetable salad VE

pickled pear, grapes, walnut £12

Gin cured salmon

cucumber relish, crème fraîche, buckwheat crumpet £16

Partridge Kiev

spiced carrot purée, pickled mushrooms £14

Beef cheek ragu

trofie pasta, bone marrow crumb £16

The Kennels steak tartare

ox heart, tomato & black garlic ketchup, egg yolk, sourdough crouton, watercress £15

Panisse VE

aubergine purée, purple sprouting broccoli, olive tapenade £19

Ricotta dumpling V

acorn squash, sage, pumpkin seeds, walnut pesto £19

Fillet of seabass

St Austell mussels, seaweed spätzle, 'nduja, braised fennel, pecorino £26

Barbary duck breast

confit leg, duck fat potato, heritage carrots, Armagnac sauce £26

Goodwood venison loin

shoulder hash, girolles, cavolo nero, blackberry sauce £28

Lamb rump

shoulder bourguignon, salt baked root vegetables, confit garlic mashed potato, mint salsa verde £26

Ribeye steak

crispy beef shin & watercress salad, chips, peppercorn sauce £36

Chantenay carrots, herb pesto £6

Chips £6

Mixed leaf salad £6

Purple sprouting broccoli £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.