

## Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV  
Glass £17, Bottle £89

*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

Mushroom soup, tarragon £12 VE

Braised cavalo nero, burrata, anchovy dressing, brown butter £13

Hand rolled strozzapreti, confit duck, mushroom & black truffle £14

Salmon gravlax, rillettes, cucumber chutney, crumpet, blood orange £15

South coast crab, braised chickpeas, confit garlic & tahini, fermented chilli, winter tomato £15

Kennels steak tartare, ox heart, Bloody Mary ketchup, pickled shallot, egg yolk, music di cracker £15

Miso aubergine, chilli fermented vegetables, avocado, crispy rice noodles VE £21

Roscoff onion tarte tatin, soubise, Molecomb blue beignet, mascarpone, bitter leaves V £21

Skate au poirve, crispy sage £26

Pan roasted gurnard, mussel bourride, potato gnocchi, monks beard £26

Newhaven hake, brown shrimp, white cabbage £27

Estate venison, shoulder bitterballen, game chou farci, celeriac, red wine, green peppercorn £32

Sussex Red ribeye, glazed ox cheek, Diane sauce, triple cooked chips,  
peppery leaves £40

Honey glazed Chantenay carrots £6

Cavalo nero, lemon, garlic, chilli £6

Mashed potato £6

Triple cooked chips £6

Butterhead salad, ranch dressing £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.