

Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV
Glass £18, Bottle £92

*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

Sweetcorn velouté, sautéed ceps, tarragon VE £14

Buffalo mozzarella, grilled peaches, cucumber, green olives, smoked almonds, mint V £16

Goodwood gin cured salmon, pickled cucumber, citrus crème fraîche, trout roe, crumpet £16

South coast crab, hand rolled strozzapretti, chilli, garlic, lemon, brown butter crumb £17

Breaded lamb cutlets, burnt chilli yoghurt, parsley & shallot £17

Seared pigeon breast, heritage beetroots, purple fig, Cumberland sauce £15

Chicken liver parfait, Mirabelle plum, brioche £16

Kennels steak tartare, ox heart, Bloody Mary ketchup, pickled shallot, egg yolk, croutes £16

Deep fried aubergine, pomodoro sauce, marinated peppers, capers, pickled lemon VE £22

Roscoff onion tart tatin, soubise, wholegrain mustard Chantilly, Molecomb Blue V £24

Whole baked plaice, Brighton chorizo, cataplana butter £28

Gilt head bream, spätzle, crushed aubergine & tomatoes, wild rocket pesto £ 28

Wild sea bass, seared scallop, Sussex lardo, roasted cauliflower, lobster sauce, sea aster £32

Slow cooked pork belly, burnt apple sauce, squash, pumpkin seed £30

Stuffed guinea fowl, sweetcorn fricassee, mushroom cream, rosti potatoes £29

Slow cooked pork belly, burnt apple sauce, squash, pumpkin seed £30

Sussex Red ribeye, ox cheek, peppercorn sauce, slow roast tomato, triple cooked chips,
peppery leaves £42

Tender stem broccoli, café de Paris butter £6

Honey roast Chantenay carrots £6

Triple cooked chips £6.5

Mixed leaf salad £6

New potatoes, garlic & herb butter £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.

The Kennels Sample Pudding Menu

- Chocolate rum truffle, orange, coffee anglaise £12
- Mango & passionfruit Pavlova, mascarpone £12
- Treacle tart, mascarpone cream, strawberries, crème anglaise £12
- Coffee brûlée, crème fraîche, shortbread £12
- Citrus & vanilla cheesecake, raspberry & honeycomb £12
- Prune & mandarin panna cotta, almond tuile £12
- Selection of Goodwood cheeses, grapes, oat biscuits, apple & raisin chutney £14
- Selection of ice creams (V) and sorbets (VE) £6
- Brownie & shortbread board £7

Stickies

Tokaji, Royal Tokaji Company, 5 Puttonyos Aszú, Hungary 2017 11.5%abv	100ml	£14
Sauternes, Carmes de Rieussec, France 2009 14.5%abv	100ml	£12
Elysium Black Muscat, Quady, California, U.S.A 2018 15%abv	100ml	£11

Liqueur Coffees

Irish (Jamesons whiskey)	£10.70
Sultan Special (Bailey's)	£11.50
Calypso (Tia Maria)	£9.70
Seville (Cointreau)	£9.40
French (Grand Marnier)	£10.50
Napoleon (Brandy)	£11.50
Jamaican (Bacardi Carta Negra rum)	£11.10

Please note that dishes may contain allergens and traces of nuts.