

## **Sharpeners**

Veuve Clicquot Yellow Label, Reims, Champagne NV 125ml £19 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

## Starter

Roasted squash, braised leek, goats curd, pumpkin seed V milk, sulphites, egg, gluten, nuts

Grilled mackerel, chermoula, yoghurt, coriander & red onion

milk, sulphites, fish

D.O.P burrata, cider braised ham hock, black fig, cavolo nero

sulphites, milk

## Main

Gnocchi, crushed aubergines, tomatoes & olive, wild rocket pesto V

celery, sulphites, milk, gluten, egg, nut

Beer battered haddock and chips, mushy peas, tartare sauce fish, sulphites, milk, gluten

Chargrilled bavette, wilted spinach, sautéed mushrooms, straw potatoes, red wine

milk, sulphites

Chicken a la crème, foraged mushroom, leeks & tarragon milk, sulphites, mustard

## Dessert

Marinated pineapple, mango & passionfruit sauce, coconut sorbet VE

soya

Apple & pear crumble cake, vanilla ice cream, lemon caramel

egg, milk, gluten

Vanilla & citrus rice pudding, blackberry compote *milk* 

2 courses £34

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.