

Sharpeners

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

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

The Kennels Sunday Lunch Sample Menu

Sweetcorn velouté, sautéed ceps, tarragon VE
Buffalo mozzarella, grilled peaches, cucumber, green olives, smoked almonds, mint V
Grilled mackerel, chermoula, yoghurt, coriander & red onion salad
Goodwood gin cured salmon, pickled cucumber, citrus crème fraiche, trout roe, crumpet
South coast crab, hand rolled strozzapretti, chilli & garlic
Seared pigeon breast, heritage beetroots, purple fig, Cumberland sauce
Kennels steak tartare, ox heart, Bloody Mary ketchup, pickled shallot, egg yolk, croutes

Deep fried aubergine, romesco sauce, marinated peppers, capers, pickled lemon VE
Roscoff onion tart tatin, soubise, wholegrain mustard Chantilly, Molecomb Blue V
Goodwood ale battered haddock, hand cut chips, mushy peas, tartare sauce
Gilt head bream, spätzle, crushed aubergine & tomatoes, wild rocket pesto
Whole baked plaice, Brighton chorizo, cataplana butter
Roast sirloin of beef, Yorkshire pudding
Confit pork belly, apple sauce

Coffee brûlée, crème fraiche, shortbread
Mango & passionfruit Pavlova, mascarpone
Chocolate rum truffle, orange, coffee anglaise
Vanilla rice pudding, blackberry
Orange & prune panna cotta, almond tuile
Vanilla cheesecake, raspberries, honeycomb
Selection of Goodwood cheeses, grapes, oat biscuits, apple & raisin chutney
Selection of ice creams (V) and sorbets (VE)

| | |
|------------------|------------|
| 2 courses | £40 |
| 3 courses | £47 |

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