

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

Curried parsnip & apple velouté, pomegranate, raisins VE £14

Burrata, Sicilian caponata, watercress pesto V £14

St Austell mussel chowder, ham hock, cider, chives £15

Goodwood gin & beetroot cured salmon, pickled cucumber, citrus crème fraîche, dill rye bread £16

Duck liver parfait, Mirabelle plum chutney, brioche £16

Pork, pigeon, prune & pistachio terrine, quince, pain de campagne £15

Braised pig cheeks, burnt onion & sage purée, pickled apple £15

Ragu of South Downs venison, hand rolled strozzapretti, root vegetables £17

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

Crown prince pumpkin, black garlic hummus, Zhoug, kale crisp, seeded cracker VE £22

Roscoff onion tart tatin, soubise, mascarpone, Molecomb Blue V £24

Plaice Kiev, garlic & almond butter, citrus mayonnaise, crispy capers £28

Wild sea bass, Jerusalem artichoke, brandade, sea fennel, Champagne sauce £32

Partridge Wellington, stuffed cabbage, parsnips, winter truffle sauce £28

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

South Downs venison loin, celeriac, parmentier, sloe gin sauce £32

Sussex Red ribeye steak, ox cheek, peppercorn sauce, wild mushrooms, triple cooked chips,
peppery leaves £42

Honey roasted Chantenay carrots £6

Purple sprouting broccoli, anchovy dressing £6

Triple cooked chips £6.5

Mixed leaf salad £6

Mash potato £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

- Baked citrus cheesecake, raspberry, honeycomb £12
- Chocolate rum truffle, orange, coffee anglaise £12
- Lime leaf brûlée, mango & passionfruit compote, coconut tuile, pistachio Madeleine £12
- Mixed berry Pavlova, mascarpone £12
- Apple & Calvados 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.