

Sharpeners

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

The Kennels Sunday Lunch Sample Menu

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

Curried parsnip & apple velouté, pomegranate, raisins VE

Burrata, Sicilian caponata, watercress pesto V

St Austell mussel chowder, ham hock, cider, chives

Beetroot & gin cured salmon, pickled cucumber, citrus crème fraîche, trout roe, crumpet

Duck liver parfait, Mirabelle plum chutney, brioche

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

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

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

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

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

Goodwood ale battered haddock, hand cut chips, mushy peas, tartare sauce

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

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

Roast sirloin of beef, Yorkshire pudding

Roast pork belly, apple sauce

Vanilla cheesecake, pineapple, coconut sorbet

Chocolate rum truffle, orange, coffee anglaise

Vanilla rice pudding, plum compote

Prune & orange panna cotta, almond tuile

Mixed berry Pavlova

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.