

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 New Years Day Sample Menu

Celeriac & quince soup, Scotch Quail egg
Creamed wild mushrooms, brioche, egg yolk, parmesan V
Roasted pumpkin, burrata, blackberry, hazelnuts V
Salmon gravlax, fishcake, smoked salmon rillettes, cucumber chutney, watercress
Crab cavatelli, brown butter breadcrumbs, garlic, chilli
Duck leg pastille, lentil vinaigrette, pickled cherry
Kennels steak tartare, Bloody Mary ketchup, pickled shallot, egg yolk, music bread

Miso aubergine, chilli fermented vegetables, avocado, crispy rice noodles VE
Roscoff onion tarte tatin, celeriac, Roquefort cheese, mascarpone, bitter leaves V
Beer battered haddock, mushy peas, hand cut chips, tartare sauce
Line caught hake, braised cabbage & ham hock, cockles, cider
Gurnard, chickpea & Sussex 'Nduja stew, seaweed mayonnaise
Partridge & mushroom Wellington, parsnip purée, black truffle sauce
Roast sirloin of beef, Yorkshire pudding

Mixed berry Pavlova, vanilla mascarpone
Calvados panna cotta, apple jelly, almond tuile
Chocolate rum truffle, orange, coffee anglaise
Treacle tart, mascarpone cream, raspberries
Lime leaf brûlée, mango & passionfruit compote, coconut tuile
Selection of Goodwood & local cheeses, grapes, oat biscuits, apple & raisin chutney
Selection of ice creams (V) and sorbets (VE)

2 courses **£52**

3 courses **£60**

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.