

## 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 Menu

Baked French onion soup, Gruyere croute V

Blood orange, Italian bitter leaves, candied walnuts VE

Hand rolled strozzapretti, braised duck, mushroom & black truffle

Salmon gravlax, rilette, cucumber chutney, crumpet, orange

South coast crab, braised chickpeas, brown crab & tahini, fermented chilli, tomato amba

Burrata, Sussex 'Nduja, anchovy stuffed olives, wild garlic

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

Miso roasted aubergine, chilli fermented vegetables, avocado & wasabi puree, crispy rice noodles VE

Mushroom ravioli, new season peas, sage brown butter

Goodwood ale battered haddock, hand cut chips, mushy peas, tartare sauce Newhaven hake, brown shrimp & white cabbage

Red mullet, mussel bourride, potato gnocchi, monks beard

Roast sirloin of beef, Yorkshire pudding

Pork belly & apple

Chocolate rum truffle, orange, coffee anglaise

Coffee crème brûlée, shortbread

Mixed berry Pavlova, vanilla, blackberry sauce

Rice pudding, blackberry compote

Vanilla cheesecake, pineapple & coconut

Selection of Goodwood cheeses, grapes, oat biscuits, apple & fig 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.