

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

Baked French onion soup, Gruyere croute £12 V

Blood orange, Italian bitter leaves, candied walnuts £12 VE

Salmon gravlax, rilette, cucumber chutney, crumpet, orange £15

South coast crab, braised chickpeas, brown crab & tahini, fermented chilli, tomato amba £15

Burrata, Sussex 'Nduja, anchovy stuffed olives, wild garlic £14

Kennels steak tartare, ox heart, Bloody Mary ketchup, pickled shallot, egg yolk, croutes £15

Chargrilled aubergine, pomodoro sauce, Sussex peppers, harissa butter,
pickled lemon £21 V

Roscoff onion tarte tatin, soubise, Molecomb cheese, mascarpone, bitter leaves £21 V

Roasted skate, brown butter, new potatoes £26

Newhaven hake, brown shrimp & white cabbage £27

Goodwood ale battered haddock, hand cut chips, mushy peas, tartare sauce £24

Chargrilled pork loin chop, braised fennel, creamed beans, wilted gem £28

Creedy carver duck breast, braised puy lentils, golden raisins, pine nuts £32

Sussex Red ribeye, confit tomato, peppercorn sauce, wild mushrooms, ox cheek, triple cooked chips,
peppery leaves £40

Honey glazed Chantenay carrots £6

Sprouting broccoli, lemon, garlic, chilli £6

Mashed potato £6

Triple cooked chips £6

Mixed leaf salad £6

New potatoes £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.

04/04/2025