

Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV
Glass £17, Bottle £89

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 Sample Menu

Mushroom soup, tarragon VE

Braised cavolo nero, burrata, anchovy dressing, brown butter

Hand rolled strozzapreti, confit duck, mushroom & black truffle

Salmon gravlax, rillettes, cucumber chutney, crumpet, blood orange

South coast crab, braised chickpeas, confit garlic & tahini, fermented chilli, winter tomato

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, soubise, Molecomb blue beignet, mascarpone, bitter leaves V

Beer battered haddock, mushy peas, hand cut chips, tartare sauce

Newhaven hake, brown shrimp, white cabbage

Roast sirloin of beef, Yorkshire pudding

Pork belly, apple sauce

Mixed berry Pavlova, vanilla mascarpone

Tiramisu, coffee syrup, hazelnut praline

Rice pudding, blackberry compote

Chocolate rum truffle, orange, coffee anglaise

Vanilla cheesecake, pineapple

Lime leaf brûlée, mango & passionfruit compote, coconut tuile

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.