

Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV
Glass £18, Bottle £95

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

Hampshire watercress soup, pickled wild mushrooms, crispy potatoes VE £12

Grilled asparagus, wild garlic, chopped egg, pecorino V £16

Burrata, warm Sicilian caponata, Estate wild garlic pesto, Jerusalem artichoke crisps V £15

South Coast pollock 'bolognaise', sobrasada, cavatelli, pangrattato £16

Goodwood Levin Down gin cured salmon, whipped roe, seaweed butter, cucumber relish, horseradish crème fraîche, Danish rye £16

Duck liver parfait, smoked tomato compote, hazelnut, toasted brioche £16

Stuffed lamb belly, ewes curd, asparagus, haricot beans, salsa verde £16

Kennels steak tartare, Bloody Mary ketchup, pickled shallot, egg yolk, croutes £16

Miso glazed aubergine, wasabi & avocado, kimchi, crispy noodles VE £22

Ricotta gnudi, butternut squash, hazelnut pesto, pecorino V £24

Poached Chalk Stream trout, English asparagus, pickled cucumber, trout roe, vermouth sauce £26

Whole roasted brill, Brighton guanciale, clams, sauce vierge £28

Slow cooked pork belly, chargrilled squid, peperonata, basil, Pedro Ximenez sauce £30

Lamb rump, braised white beans, chopped aubergine, salsa verde £32

Ribeye steak, ox cheek, green peppercorn sauce, sautéed wild mushrooms, triple cooked chips, peppery leaves £42

Chantenay carrots, honey butter £6

Buttered tender stem broccoli £6

Triple cooked chips £6.5

Mixed leaf salad £4

Jersey Royals £6

Fries £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.

The Kennels Sample Pudding Menu

Chocolate & hazelnut rum truffle, orange, coffee anglaise £12

Strawberry panna cotta, almond tuile, crème fraîche £12

Treacle tart, mascarpone, anglaise, strawberries £12

Blueberry Pavlova £12

Lime leaf brûlée, mango & passion fruit, Madeleine, coconut tuile £12

Rice pudding, rhubarb compote £12

Selection of Goodwood cheeses, grapes, oat biscuits, apple & raisin chutney £14

Selection of ice creams (V) and sorbets (VE) £6

Stickies

Tokaji, Royal Tokaji Company, 5 Puttonyos Aszú, Hungary 2017 11.5%abv	100ml	£14
Sauternes, Carmes de Rieussec, France 2009 14.5%abv	100ml	£12
Elysium Black Muscat, Quady, California, U.S.A 2018 15%abv	100ml	£11

Liqueur Coffees

Irish (Jamesons whiskey)	£11.10
Sultan Special (Bailey's)	£11.90
Calypso (Tia Maria)	£10.10
Seville (Cointreau)	£9.80
French (Grand Marnier)	£10.90
Napoleon (Brandy)	£12.00
Jamaican (Bacardi Carta Negra rum)	£11.60

Please note that dishes may contain allergens and traces of nuts.