

Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV

Glass £18, Bottle £95

The Kennels Sunday Lunch Sample Menu

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

Roast cauliflower soup, Molecomb blue, Charlton beignet V

Sicilian caponata, chargrilled autumn vegetables, pinenut dressing VE

Hand rolled strozzapreti, roasted chicken butter, egg yolk

Pastrami cured salmon, cucumber & seaweed relish, yoghurt, rye bread

Duck & chicken liver parfait, plum compote, toasted brioche

Goodwood pork & prune terrine, piccalilli, pickled walnut ketchup

Sussex Red steak tartare, egg yolk, pickled shallot, Bloody Mary ketchup, sourdough

Miso glazed aubergine, wasabi & avocado, kimchi, crispy rice noodles VE

Roscoff onion tart tatin, soubise, mustard Chantilly, Molecomb blue, frisée V

Whole plaice Grenobloise, salt & vinegar potatoes

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

Poached Chalk Stream trout, purple sprouting broccoli, warm tartare sauce, salt & vinegar potato crisp

Roast sirloin of aged beef, cauliflower cheese, crushed swede, horseradish, Yorkshire pudding, gravy

Roasted pork loin, cauliflower cheese, crushed swede, apple sauce, Yorkshire pudding, gravy

Chocolate, hazelnut & rum truffle, coffee anglaise, cocoa nib tuile

Pistachio brûlée, chocolate mousse, chocolate & orange Madeline

Strawberry panna cotta, crème fraîche, almond tuile

Mango & passion fruit Pavlova, mascarpone cream

Rice pudding, blackberry compote

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

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

2 courses £42

3 courses £50

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.