

## Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV  
Glass £18, Bottle £92

Sacchetto Vini, Extra Dry 'Fili', Venezie, Prosecco DOC, Italy NV  
Glass £13, Bottle £62

## The Kennels Sunday Lunch 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*

Cauliflower & Molecomb blue velouté, caramelised onion, brioche crumb V

Burrata, Sicilian caponata, Estate wild garlic pesto V

Estate wild garlic casarecce, South Coast crab, pangrattato, pecorino

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

Duck liver parfait, Yorkshire rhubarb compote, hazelnut, toasted brioche

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

Salt baked celeriac, sprouting broccoli, miso purée, pink peppercorn granola VE

Truffle ricotta gnudi, Jerusalem artichoke, hazelnut pesto V

Poached Chalk Stream trout, salsify, pickled cucumber, trout roe, vermouth sauce

Gurnard, chorizo & chickpea stew, squid ink aioli

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

Roasted Pork belly, cauliflower cheese, crushed swede, apple & rhubarb sauce, Yorkshire pudding, gravy

Vanilla cheesecake, plum & honeycomb

Pistachio brûlée, mango & passionfruit compote, coconut tuile, pistachio Madeleine

Chocolate & hazelnut rum truffle, orange, coffee anglaise

Vanilla rice pudding, blackberry compote

English rhubarb Pavlova, mascarpone

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

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

**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.