

Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV
Glass £14, Bottle £75

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

Restaurant Dinner Menu November 2021

Baked egg

Jerusalem artichoke, pickled girolle mushrooms, artichoke crisp, truffled brioche £8

Hand dived scallops

seaweed & garlic butter, cauliflower & apple, cucumber relish £12

Maple & thyme bacon belly

quails egg, crackling, fermented cabbage salad £9

Partridge breast

confit leg, citrus crumb, grains & seeds, blackcurrants £9

Kennels steak tartare

salt baked swede, rye crumb, egg yolk £9

Charlton cheese gnocchi

black truffle, girolle mushrooms, linseed cracker £18

Sussex plaice

nduja butter, squid, butternut squash, sea herb dauphine £22

Brown crab risotto

confit garlic, chilli, brown butter crumb £19

Gigha halibut

lobster mash, celeriac, shellfish bisque, orange oil £26

Southdown venison loin

shoulder pithivier, parsnip, blackberries & red wine sauce £24

Cannon of lamb

shepherds pie, girolle mushrooms, aubergine puree, heritage carrots, red wine £23

Sussex red rib eye steak

ox cheek, green peppercorn sauce, hand cut chips, peppery leaves £34

Green salad £4

Hand cut chips £4

Tenderstem broccoli, anchovy mayonnaise, hazelnuts £4

Crushed new potatoes, Charlton cheese, Lyonnaise onion £4

Wilted spinach £4

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