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
Summer 2021

Nutbourne tomato salad
buratta, white peach, lovage, aged balsamic £8

Half shell scallops
seaweed & garlic butter, English pea & smoked bacon, grapefruit ceviche £12

Cured monkfish
summer bean salad, avocado, lemon purée, coriander £9

Lamb shoulder pressing
barbecued sweetcorn, polenta, spring onion £9

Steak tartare
smoked ketchup, pickled shallot, egg yolk, onion bread £9

Stuffed courgette
Kennels ricotta, barley, basil, pine nut dressing £17

Fillets of sea trout
Nutbourne tomatoes, brown crab, shellfish bisque, tarragon £21

Whole Dover sole
potted shrimp butter, samphire, Cornish new potatoes £36

Haunch of lamb
English peas a la francaise, lamb bacon, dauphinoise potatoes, lamb sauce £22

Pork belly
 glazed pig cheek, sweetcorn, black pudding, potato purée, devilled sauce £21

Sussex red sirloin steak
 ox cheek, green peppercorn sauce, hand cut chips, peppery leaves £32

Green salad £4
Hand cut chips £4
New season potatos, seaweed butter £4
Minted peas, broad beans, asparagus £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

As per the Government’s guidelines, The Kennels is operating as follows;

- Tables are permitted to be a maximum of 6 people, from 6 different households.
- Table service and card payments only.
- Face coverings must be worn at all times inside the building, apart from when sat at your table.

Test & Trace

To assist with Government test and trace guidelines, please register your visit to the Goodwood Estate. Scan to submit your details.