

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

Kennels Restaurant Sample Menu

Salmon gravadlax

buckwheat crumpet, rémoulade, crème fraîche, caviar £10

Prawn cocktail

handpicked crab, pickled celery, Marie Rose sauce, brown butter crumbs £11

Pressed pork belly

poached quince, apple, gribiche sauce £9

Kennels steak tartare

malted pickled shallots, local watercress, egg yolk, croutons £9

Estate pork pie

piccalilli, soft boiled egg, crispy pork salad £9

Fillet of brill

chicken sauce, St Austell mussels £21

Skate wing

Bordelaise sauce, bacon lardons, mushrooms, kale & seaweed colcannon tartare sauce £24

Lamb suet pudding

roasted cutlet, winter root vegetables, tarragon, lamb sauce £24

Venison loin

haunch pasty, winter chanterelle mushrooms, swede, turnip, blackberries, red wine £26

Sussex red steak

ox cheek, green peppercorn sauce, chips, local watercress

Ribeye £36

Fillet £45

Chips £4.5

Mash £4.5

Crushed peppered swede £4.5

Gem lettuce, Charlton, Caesar dressing £4.5

Sprouting broccoli £4.5

Fine bean salad, hazelnuts, tarragon vinaigrette £4.5

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