



THE KENNELS

Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne, NV
Glass £17, Bottle £89

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

The Kennels Restaurant Sample Menu

Chicken & sweetcorn soup
trompette mushroom £13
Tempura squash VE
maple & chilli, whipped tofu £15
Creamed wild mushrooms V
brioche, egg yolk, parmesan £15
Salmon gravlax
fishcake, smoked salmon rillettes, cucumber chutney, watercress £15
Torched mackerel
courgette, lemon, garlic, chilli £15
Braised ham hock
burrata, fig, leeks, pumpkin seed pesto £15
Kennels steak tartare
cured ox heart, Bloody Mary ketchup, pickled shallot, egg yolk, sourdough crouton £15

Miso aubergine VE
chilli fermented vegetables, avocado, crispy rice noodles £21
Jerusalem artichoke tarte tatin V
soubise, mascarpone, pickled shallots £21
Chargrilled monkfish
café de Paris butter, beef shin stuffed leek £30
Partridge & mushroom Wellington
parsnip purée, black truffle sauce £29
Newhaven plaice
black truffle butter, girolle mushrooms £28
Pork loin chop
borlotti bean stew, Nduja cream, chimichurri £30
Sussex Red ribeye
braised shin pastilla, green peppercorn, chestnut mushroom, hand cut chips, peppery leaves £38

Honey glazed Chantenay carrots £6
Sprouting broccoli, lemon, garlic, almond £6
Mashed potatoes £6
Hand cut chips £6
Green salad £6

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.