



## Sharpeners

Veuve Clicquot Yellow Label, Reims, Champagne NV  
125ml £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*

## Starter

Sussex pumpkin soup, roasted maple & chilli pumpkin seeds  
VE

Torched mackerel, horseradish yoghurt, pickled cucumber  
*fish, milk, sulphites, mustard*

Braised beef short rib, porcini & truffle arancini  
*milk, sulphites, gluten, egg, mustard*

## Main

Miso roasted aubergine, wasabi & lime avocado,  
fermented chilli vegetables, coriander VE  
*sesame, soya*

Beer battered haddock, mushy peas, hand cut chips, tartare  
sauce  
*fish, sulphites, milk, egg, gluten*

Flat iron steak, potato & onion hash, chimichurri  
*milk, sulphites*

## Dessert

Marinated pineapple, mango & passionfruit sauce, coconut  
sorbet VE  
*soya*

Coffee brûlée, shortbread stick  
*egg, gluten, milk*

Mango & passionfruit Pavlova, mascarpone  
*gluten, egg, milk*

**2 courses £25**

**3 courses £30**

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.

25/10/2024