



THE KENNELS

The Kennels Sample Sunday Lunch Menu

The Kennels is proud to source all of our beef, lamb, pork and dairy from our own organic farm, as well as venison and game from the Estate

Chicken & sweetcorn velouté

crispy chicken skin, trompette mushroom

Crown prince pumpkin VE

cashew, chilli oil

Creamed wild mushrooms V

brioche, egg yolk, parmesan

Salmon gravlax

fishcake, smoked salmon rillettes, cucumber chutney, watercress

Crab cavatelli

brown butter breadcrumbs, garlic, chilli

Braised ham hock

burrata, leeks, pumpkin seed pesto

Kennels steak tartare

cured ox heart, Bloody Mary ketchup, pickled shallot, egg yolk, music bread

Miso aubergine VE

chilli fermented vegetables, avocado, crispy rice noodles

Jerusalem artichoke tarte tatin V

soubise, mascarpone, pickled shallots

Chargrilled monkfish

café de Paris butter, leeks

Newhaven plaice

black truffle butter, girolle mushrooms

Roast shoulder of venison

blackberry sauce

Roast pork loin

apple sauce

Roast sirloin of beef

Yorkshire pudding

Poached plum & frangipane tart

vanilla ice cream

Milk chocolate mousse

hazelnut, coffee anglaise

Sticky toffee pudding

vanilla ice cream

Calvados panna cotta

apple compote, crème fraîche

Cherry parfait

crème fraîche, Kirsch cherries

Traditional rice pudding

blackberry

Lime leaf brûlée

mango & passionfruit compote, coconut tuile

2 courses

£37

3 courses

£44

An optional 12% service charge will be added to your bill

Please note that dishes may contain nuts and other allergens and game dishes may contain shot.