



October & November Set Menu

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

Roasted skate au poivre, crispy sage
fish, milk, sulphites, gluten

The Kennels shepherd's pie, buttered carrots, red wine sauce
gluten, milk, sulphites, fish, egg

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

DESSERT

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

Chocolate & hazelnut brownie, vanilla ice cream, bitter chocolate sauce
nut, egg, gluten, milk

Apple & blackberry crumble, vanilla ice cream, blackberry sauce
gluten, egg, milk

2 courses £25
3 courses £30