

WILDING

KITCHEN & SHOP

Our flavour lead, sustainability-driven menu uses organically grown produce from Knepp and like-minded producers.

2 courses £30

3 courses £35

Starter

Rarebit

Grilled wild mushrooms, Madeira reduction, confit egg yolk

Roasted muscat de Provence pumpkin, whipped goat's cheese, chilli crumb

Sharing Main - £15 pp surcharge - pick 2 sides

Knepp longhorn Sirloin steak, dry aged for 30+ days 500g-1kg (2 people +)

Roast duck, miso & honey glaze, blackberry sauce (2 People +)

Main

Porchetta, celeriac puree, sautéed greens, cider sauce

Ricotta Gnudi, lemon & butter sauce, pickled endive

Crab linguine

Seabass, melted leeks, gnocchi

Sides

Thyme Roast Carrots

Crispy Potatoes

Grilled Cabbage, Hay Butter,

Salsa Verde

Sautéed Greens, Confit Garlic

Desserts

crème brûlée

Sticky toffee pudding

(v) – Vegetarian, (vga) Vegan upon request (gfa) Gluten free available

If you have any allergies or dietary requirements please speak to a member of staff who will be happy to help.

1-CELERY 2-GLUTEN 3-CRUSTACEANS 4-EGG 5-FISH 6-LUPIN 7-DAIRY 8-MOLLUSCS 9-MUSTARD
10-NUTS 11-PEANUTS 12-SESAME 13-SOYA 14-SULPHITES