



Our menu is created daily using produce from our organic Market Garden, day boat-caught fish, and meat from our rewilding project - designed for sharing.

3 course Chefs Table £45 per person - please ask our staff for more information

STARTERS & SNACKS

<i>Wildfarmed</i> Flatbread, wild garlic butter (v, vga)	6
Halloumi, smoked honey, chilli (v, gf)	6
Beetroot salad, <i>Pevensey</i> blue cheese, walnuts, winter purslane (v, gf)	9
Linguine, wild garlic pesto, ricotta cheese, hazelnuts (v)	12/17
<i>Knepp</i> beef carpaccio, whipped ricotta, crispy shallots	13
<i>Knepp</i> Charcuterie, pickles, bread (gfa)	14

MAINS & SHARERS

<i>Hodmedod's</i> fava puree, braised greens, grilled flatbread (v, vg, gf)	17
<i>Pembrokeshire</i> mussels, white wine, aioli (gf)	18
<i>Add Sobrasada 1.50</i>	
<i>Knepp</i> cheese-steak sandwich, slaw (gfa)	18
<i>Knepp</i> beef shin, saffron risotto, parsley gremolata (gf)	22
<i>Knepp</i> venison rack, pearl barley, cabbage, wild garlic	26
Grilled pork chop, olive oil, lemon (400g), side of your choice (gf)	45
Aged <i>Knepp</i> sirloin steak (500g-800g), side of your choice (gf)	£12/100g

SIDES

Crispy potatoes, aioli (v, gf)	5
<i>Market Garden</i> salad, vinaigrette (gf)	5
<i>Market Garden</i> greens, hay butter (vga, gfa)	5
Bread & butter	4

DESSERTS

Dark chocolate <i>crèmeux</i> , <i>Knepp</i> damsons, cream	9
Polenta & orange cake, blood orange caramel, <i>crème fraîche</i>	9
Blood orange baked cream, poached rhubarb, biscuits	9
Organic British farmhouse cheeses, sourdough crackers, chutney	14

(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.

We object to the degradation of our seas. Our fish are wild & native caught by day boats using targeted, specific methods of fishing.

A 10% discretionary service charge will be added to your bill. 100% of tips go to our team.