

Our menu is created daily using produce from our organic Market Garden, day boat-caught fish, and meat from our rewilding project - perfect to be shared.

3 course Wilding Feast £50 per person - wine pairing £25

please ask our staff for more information

STARTERS & SNACKS	
High weald halloumi, smoked honey, chilli & oregano (gf)	6
Wildfarmed Flatbread, Market Garden beetroot and mint hummus (v, vg)	7
Courgette fritters, olive tapanade (v,gf)	8
Wildfarmed Flatbread, Knepp merguez sausage, spiced yoghurt	11
Wildfarmed Flatbread, scallop taramasalata, Market Garden grilled peppers	11
Market Garden summer beetroot, cashew dressing, pickled raisin (v, vg, gf)	13
Greek salad, Market Garden tomatoes, cucumber, feta, olives (v, vga, gf)	13
Knepp beef carpaccio, Westcombe ricotta, crispy Market Garden onions (gf)	13
Spider crab on toast, Market Garden tomato, saffron mayo (gfa)	14
Knepp Charcuterie, pickles, bread (gfa))	14
MAINS & SHARERS	
Market Garden summer veg tagine, whipped tahini, grilled flatbread (v, vg, gfa) 18
Risotto, Market Garden courgettes, Haford cheddar (v, gf)	20
Baked Market Garden aubergine, tomato sauce, pistachio & basil pesto (gf)	20
Pork rib eye, braised courgette, almond romesco sauce (gf)	23
Knepp steak sandwich, cheese, aoili, salsa verde (gfa)	20
Aged Knepp rump, Market Garden carrot, agretti, red wine jus (gf)	24
Aged Knepp beef rib eye on the bone (600g-800g) side of choice (gf)	£12/100g
SIDES	
Proper chips, aioli (v, vga, gf)	5
Market Garden tomato, red onion, basil (v, vg, gf)	5
Grilled peppers, olive oil, herbs (v, vg, gf)	6
DESSERTS	
Original beans chocolate crémeux, coffee, pistachio (v, gf)	9
Lemon poppy seed & almond cake, Walled garden berries, creme chantilly (v, v	ga, gf) 9
Knepp fig leaf baked cream, strawberries, lemon verbena (gf)	9
Elderberry turnover, creme Chantilly, Madagascan vanilla sugar (v)	9