

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

Our fish are wild & native caught by day boats using targeted, specific methods of fishing.

3 course Wilding Feast £50 per person - wine pairing £20- please ask our staff for more information

3 course Wilding Feast 400 per person - wine pairing 420- please ask our staff j	tor more informati
STARTERS & SNACKS	
Sourdough flatbread & Market Garden beetroot hummus (v, vg)	6
Highweild Hallumi, smoked honey & oregano (v)	8
Sourdough flatbread, Knepp merguez sausage & spiced feta	12
Market Garden rodelika carrot, chickpea salad, tahini & herbs (v, vg,)	12
Market Garden leeks, stracciatela & pangrattato (v)	12
Grilled scallops & celeriac, sunflower seed puree, beurre blanc	14
Knepp Charcuterie, pickles, bread	14
Pembrokshire Mussels, toast, aioli, sobrassada & cider cream sauce	14
DAILY FRESH TAGLIATELLE PASTA	
Westcombe ricotta agnolotti, avgolemono sauce	20
Knepp Beef, Venison & Pork Ragu, parmiggiano reggiano DOP	22
MAINS & SHARERS	
Market Garden Amoro squash, spiced almond sauce, grilled flatbread (v, vg	g) 20
Glazed duck, radicchio, spiced plum puree & Spanish style rice	24
Grilled Lions mane mushroom, porcini puree, seasonal greens (v)	24
Pork belly, Market Garden celariac & seasonal greens, crab apple sauce	26
Basque style flat fish, sea buckthorn sauce, fresh sea herbs	36
Aged Knepp sirloin on the bone (400g - 800g) side of choice	£12/100g
SIDES	
Market Garden salad, vinaigrette (v, vg)	6
Market Garden rainbow chard, garlic, chilli (v, vg)	6
Proper chips, aioli (gf, v)	6
Scarpetta bread - for mopping up!	2.5
DESSERTS	
Original beans chocolate crémeux, Todoli orange, creme fraiche (v, gfa)	9
Poached pear, almond sauce & almond tuile (v, vga)	9
Choux bun, Knepp fig leaf baked cream	9
Canelé & coffee	7
Haford cheddar, Market Garden green bean chutney, sourdough crackers (v)	9