



Sunday Menu 1st February

Two courses £37 | Three courses £45

SNACKS

Grilled sourdough flatbread (vg) £2
Cannellini bean dip, dukkah & *Todoli* citrus (vg) £4.5
Knepp charcuterie arancini £2.5 each

STARTERS

Fennel salad, *Todoli* citrus, *Market Garden* herbs & *Knepp* blackberry vinaigrette (vg)
Carrots cooked in orange & cinnamon, tahini, herbs & cashew nut dukkah (vg)
Knepp Tamworth ham & chicken terrine, *Market Garden* celeriac & Dijon mustard

MAINS

Roasts - Dry-aged *Knepp* rump roast or Porchetta

Served with *Knepp* beef fat roast potatoes, Yorkshire pudding, *Market Garden* greens & gravy

Upgrade your roast:

Aged *Knepp* rib eye on the bone (550g - 1kg) £8.5 extra per 100g
allow extra time to cook the steak

Day boat gurnard, mashed potato, *Wiston Brut* caper & lemon sauce

Tortelli pasta, *Market Garden* greens, sheep's ricotta, brown butter & hazelnut sauce (v)

Market Garden celeriac steak, seasonal greens, porcini & mixed peppercorn sauce (vg)

SIDES

Knepp beef fat roast potatoes (vga) £6
Baked *Market Garden* cardoon, bechamel & pangretatto £6
Market Garden beetroots & *The Bee Butler* honey £6

DESSERTS

Original beans chocolate crèmeux, *Seville* orange marmalade, crème fraîche (v)
Apple & mixed nut crumble, *Madagascan* vanilla custard (v)
Haford cheddar, *Market garden* chutney, sourdough crackers (v)

(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.

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

Card & contactless payments only — thank you for understanding.