



Green Star Dinner

Sample Menu

Rose & rhubarb gimlet £10

Tedoli citrus martini £10

SNACKS:

House focaccia, *Two Fields* olive oil & balsamic vinegar (vg)

Knepp charcuterie

STARTERS:

Winter artichoke salad, chicory, soft egg & Taggiasca olives (v)

Grilled leeks & Romesco sauce (vg)

Langoustine, citrus & herb salad

Knepp beef carpaccio, *Wescombe* ricotta & crispy shallots

MAINS:

Shallot tarte tatin, *Sinodun Hill* cheese & *Market Garden* mustard leaves (v)

Day boat fish of the day, forced sea kale

Stuffed artichokes alla Romana, Castelluccio lentils & herb dressing (vg)

Knepp Tamworth pork chop, pickled salad & apple sauce

Knepp sirloin, crispy potatoes & bone marrow red wine sauce

Aged *Knepp* ribeye to share (550g-800g)

SIDES

Market Garden salad & vinaigrette (vg)

Market garden greens, *Two fields* olive oil & lemon

DESERT:

Original Beans chocolate crèmeux, *Todoli* blood orange & crème fraîche (v)

Forced Rhubarb turnover, *Madagascar* vanilla & gin creme chantilly (v)

Basque cheesecake (v)

Cheese board, *Market Garden* chutney, sourdough crackers (v)

(v) – Vegetarian, (vg) Vegan (a) available upon request

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.