



Sunday SAMPLE Menu 22nd February
Two courses £37 | Three courses £45

Winter roasts finshing on Easter Sunday

SNACKS

Grilled sourdough flatbread (vg) £2
Cannellini bean dip, dukkah & *Todoli* citrus (vg) £4.5
Knepp mixed pickle plate & *Two fields* olive oil (vg) £5

STARTER

Chickpea salad, sprouting broccoli, whipped tahini & cashewnut dukkah
Spiced celariac soup & foccacia

Knepp charcuterie, house pickles

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 plaice, mashed potato, warm tartar sauce, sea herbs

Ricotta & *Market Garden* greens-filled pasta, squash, brown butter & hazelnut sauce (v)

Market Garden beetroot & spiced lentil stew, grilled cabbage & herbs (vg)

SIDES

Knepp beef fat roast potatoes (vga) £6
Market Garden beetroots & *The Bee Butler* honey £6

DESSERTS

Original beans chocolate crèmeux, rum poached pears, 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.