

16th March 2026



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.
4 course Wilding Feast £60 per person - please ask our staff for more information

SNACKS

Grilled sourdough flatbread (vg)	3
<i>Knepp</i> beef skewer	3 ea
<i>Market Garden</i> herb & tahini dip, mixed spices & <i>Todoli</i> citrus (vg)	5
<i>Knepp</i> mixed pickle plate & <i>Two fields</i> olive oil (vg)	5
<i>High weald</i> halloumi, <i>Market Garden</i> chilli, oregano & <i>The Bee Butler</i> honey (v)	6

STARTERS

<i>Knepp</i> merguez sausage, spiced yoghurt & herbs	10
<i>Knepp</i> ham & chicken terrine, <i>Market garden</i> pickled radish, Dijon mustard	12
Grilled purple sprouting broccoli, whipped cashewnut tahini, chilli & dukkah (vg)	14
<i>Market garden</i> beetroot, goats curd, <i>Knepp</i> blackberry vinaigrette & smoked almonds (v)	14
<i>Knepp</i> charcuterie, <i>Market Garden</i> chutney & bread	14
Grilled langostine, saffron mayo & lemon	16

MAINS

<i>Long lane</i> sheep's ricotta & <i>Market Garden</i> chard gnudi, lemon & hazelnut sauce (v)	20
<i>Market Garden</i> beetroot & spiced lentil stew & grilled savoy cabbage (vg)	21
<i>Knepp</i> beef open sandwich, cheddar, sauerkraut, caramlised onion & Dijon Mayo	21
Whole flounder, purple sprouting broccoli, <i>Knepp</i> wild garlic & <i>Wiston</i> burre blanc	26
<i>Knepp</i> beef shin & red wine stew, mashed potato, glazed carrots & pangrattato	26
<i>Knepp</i> venison haunch, sourdough spaetzle, roasted parsnips & parsnip crisps	28
Aged <i>Knepp</i> rib-eye on the bone (400g - 800g), side of choice	£16/100g

SIDES

<i>Market Garden</i> rocket & Parmigiano salad (vga)	6
<i>Market Garden</i> cardoons, cheese sauce & breadcrumbs (v)	6
<i>Market Garden</i> greens, chili & garlic (vg)	6
Proper chips & aioli (v, vga)	6
Scarpetta bread - for mopping up! (vg)	3
Organic butter (v)	1.5

DESSERTS

<i>Original beans</i> chocolate crèmeux, poached pears & crème fraîche (v)	8
<i>The Bee Butler</i> honey & almond cake, forced rhubarb & <i>Nc'nean</i> creme Chantilly (v)	8
Steamed sponge pudding, sticky toffee sauce, walnuts & pouring cream (v)	8
<i>Haford</i> cheddar, <i>Market garden</i> chutney & sourdough crackers	8

(v) vegetarian (vg) vegan (vga) vegan 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.