



Sunday SAMPLE MENU

Two courses £45 | Three courses £50

SNACKS

Deep fried feta & filo parcel, *Bee Butler* honey & DOP pistachios £5 *each*

A plate of *Knepp* charcuterie £9

STARTER

Day boat wild seabream crudo, sea buckthorn dressing, *Market Garden* chilli & sea herbs

Grilled lobster & velvet crab bisque, & *Market Garden* tarragon

Market Garden beetroot & stracciatella cheese salad, aged balsamic & walnuts (v)

MAINS

Roasts - Dry-aged *Knepp* sirloin or Porchetta

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

Upgrade your roast:

Sharing *Knepp* rib eye steak on the bone

£20pp (500g - 800g)

& sharing sides

Please allow extra time to prepare the steaks

Day boat wild bass, leeks, *Market Garden* lovage, *Wiston* brut & escabeche butter sauce

Market Garden squash, cavolo nero, castelluccio lentils & cashew nut labneh (vg)

SIDES

Knepp beef roast potatoes (vga) 5

Cauliflower, cheese sauce & pangratatto (v) 5

DESSERTS

Original Beans chocolate crèmeux, coffee & DOP pistachio (v)

Knepp plums, Steamed pudding & *Madagascan* vanilla custard (v)

Crème caramel (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.