



Sunday SAMPLE MENU

Two courses £45 | Three courses £50

SNACKS

Fried feta & filo parcel, *Bee Butler* honey £3.5 each

A plate of *Knepp* charcuterie £9

STARTER

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

Lobster & velvet crab bisque, & *Market Garden* tarragon

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

MAINS

Roasts - Dry-aged *Knepp* sirloin or *Goodwood* herb rolled Porchetta

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

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 & *Pistachio Verde Di Bronte* DOP (v)

Sicilian lemon posset, Poached quince & chestnut meringue (v)

Bee butler roast black figs & *Madagascan* vanilla whipped mascarpone(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.



Sunday Allergen Menu 5th April

Two courses £37 | Three courses £45

SNACKS

Westcombe cheddar & chickpea fritta 7

A plate of *Knepp* charcuterie

STARTERS

Grilled purple sprouting broccoli, whipped cashewnut tahini, chilli & dukkah 10, 12, 14

Knepp Ham & chicken terrine, pickled radish & Dijon mustard 9, 14

Knepp Sirlion tartar, egg yolk & toast 2, 4, 9, 14

MAINS

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

Served with *Knepp* beef fat roast potatoes, Yorkshire pudding, *Market Garden* greens & gravy
2, 4, 7, 14

Upgrade your roast:

Aged *Knepp* rib eye on the bone (550g - 1kg)

& sharing sides 14

allow extra time to cook the steak

Grilled day boat fish, almond ajo blanco & braised *Market Garden* chard 5, 7, 10, 14

Mamole artichoke stuffed alla romana, castalucio lentils & olive tapenade 2, 14

SIDES

Knepp beef fat roast potatoes

Market Garden cardoons, cheese sauce & pangratatto 2, 7, 9, 14

DESSERTS

Original beans chocolate crèmeux, rum poached pears & crème fraîche 2, 4, 7

Rhubarb, apple & mixed nut crumble, *Madagascan* vanilla custard 2, 4, 7, 10, 14

Haford cheddar, *Market Garden* chutney, sourdough crackers 2, 7, 14

1-CELERY 2-GLUTEN 3-CRUSTACEANS 4-EGG 5-FISH 6-LUPIN 7-DAIRY 8-MOLLUSCS 9-MUSTARD 10-NUTS 11-PEANUTS 12-SESAME 13-SOYA 14-SULPHITES

Where possible, we use only **organic** produce - from the oil in our fryers, to organic cotton aprons. Our drink list features **organic** wines, spirits, soft drinks, and hot drinks - all sourced from small, trusted producers. Thoughtfully chosen, sustainably made.

COCKTAILS

Espresso Martini	12
vodka, espresso, sugar	
Add a shot of hazelnut liqueur +£3	12
Old Fashioned	
Nc'nean whisky, bitter	
Bloody Wilding Mary	12
vodka, tomato, hot sauce, Worcestershire sauce	
Blackcurrant Spritz	10
Blackcurrant liqueur, sugar, lemon, prosecco	
Negroni	13
gin, red vermouth, veneziano	

BEERS

Wilding IPA	5.5
Wilding Best Bitter	5.5
Hepworth Blond Lager (gf)	6
Hepworth Pale Ale (gf) 500ml	7.5

CIDER (500ml)

Dunkerton's Premium Reserve	7.5
Dunkerton's Black Fox	7.5

SPIRIT, LIQUEURS & APERITIFS (25ml)

Sapling Vodka	4
Sapling Gin	4
Sapling Raspberry Vodka	6
Da Mhile Seaweed Gin	6
Papagayo Rum	4
Dark Skies Rum	6
Da Mhile Whisky	6
Limoncello	4
Tramonto Rosso Vermouth	4

MOCKTAILS

Apple & Elderflower spritz	8
Botivo Spritz	8
Virgin Mary	8
tomato, hot sauce, worcestershire sauce	

SOFT DRINKS

Still water 330ml/750ml	2.5/4.5
Sparkling water 330ml	2.5
Knepp Apple Juice	3.5
Fresh Blood Orange Juice	5
Sicilian Lemonade	4.5
Sparkling Elderflower	4.5
Ginger Beer	4.5
Citrus Crush	4.5
Mango & Peach	4.5
Rhubarb Crush	4.5
Gusto Cola	4.5
regular/slim	

ORGANIC COFFEE, TEA, & HOT CHOCOLATE

Espresso	2.9
Flat White	3.7
Latte	3.9
Americano	3.5
Cappucino	3.9
Macchiato	3.3
Cortado	3.5
Mocha	4.5
Hot Chocolate	4.2
Iced Latte	4.5
Loose Leaf Tea	3.2
english breakfast/earl grey/ green&peach/rooibos/peppermint/ chamomile/berry	
Oat Milk 50ml/250ml	0.1/0.4
Syrup	0.6

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Sunday Allergen Menu 8th March

Two courses £37 | Three courses £45

SNACKS

Grilled sourdough flatbread 2
Market garden herb & tahini, mixed spice & Todoli citrus 12, 14
Knepp mixed pickle plate & *Two fields* olive oil 14

STARTERS

Chickpea salad, shaved carrot, whipped tahini & cashewnut dukkah 10, 12, 14
Market garden kale salad & Parmigiano Reggiano dressing 2,4,9 7, 14
Velvet crab bisque, hand-rolled linguine, *Market Garden* garlic & chilli 2, 3, 4, 7

MAINS

Roasts - Dry-aged *Knepp* rump roast or Porchetta
Served with *Knepp* beef fat roast potatoes, Yorkshire pudding, *Market Garden* greens & gravy
2, 4, 7, 14

Upgrade your roast:

Aged *Knepp* rib eye on the bone (550g - 1kg)
& sharing sides 14
allow extra time to cook the steak

Whole grilled day boat plaice, seasonal greens, burre blanc & dill 5, 7, 14

Long lane sheep's ricotta & *Market garden* chard gnudi, burnt lemon & hazelnut sauce 2, 4, 7, 10

Market Garden beetroot & spiced lentil stew, grilled January king cabbage & herbs 14

SIDES

Knepp beef fat roast potatoes
Market Garden beetroots & *the bee butler* honey 14

DESSERTS

Original beans chocolate crèmeux, *Todoli* blood orange, crème fraîche 2, 4, 7, 10, 14
Apple & mixed nut crumble, *Madagascan* vanilla custard 2,4,7,10,14
Haford cheddar, *Market Garden* chutney, sourdough crackers 2, 7, 14

1-CELERY 2-GLUTEN 3-CRUSTACEANS 4-EGG 5-FISH 6-LUPIN 7-DAIRY 8-MOLLUSCS 9-MUSTARD 10-NUTS 11-PEANUTS 12-SESAME 13-SOYA 14-SULPHITES



Easter Sunday

Set menu - Main & Dessert £35

Snacks

Bread & butter £4 (v, gfa)

Knepp salami £5 / **Knepp** chorizo £5 (gf)

Hallumi bites, smoked honey, chilli £6 (v, gf)

Butter bean salad, garlic, fennel, Market garden rocket £9 (v, gf)

Main

Dry-aged old English longhorn roast beef, all the trimmings,
horseradish, gravy

Slow-roasted lamb, all the trimmings, salsa verde, gravy

Fava bean puree, braised greens, salsa verde

Special

Knepp dry-aged sirloin (500g - 800g), all the trimmings £12 per 100g

Desserts

Chocolate creaux, **Knepp** damson, double cream (v, gf)

Polenta & almond cake, blood orange, creme fraiche (v, vga, gf)

Blood orange Baked cream, poached rhubarb, pistachio crumble (v, gfa)

Cheese board w/ cracker & chutney (£4 supplement) (v, gfa)

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*Our drink list features **organic** wines, spirits, soft drinks, and hot drinks — all sourced from small, trusted producers. Thoughtfully chosen, sustainably made.*

COCKTAILS

Short Espresso Martini 10
vodka, espresso, sugar

Cherry Old Fashioned 12
whisky, bitter, cherry

Bloody Wilding Mary 12
vodka, tomato, hot sauce, worcestershire sauce

Strawberry Smash 11
vodka, strawberry, lemon, prosecco thyme

MOCKTAILS

Botivo Spritz 8
botivo bitter, sparkling water

Virgin Mary 8
tomato, hot sauce, worcestershire sauce

BEERS

Wilding IPA 5.5

Wilding Best Bitter 5.5

Hepworth Blond Lager 6

Hepworth Pale Ale 500ml 7.5

CIDER (500ml)

Dunkerton's Premium Reserve 7.5

Dunkerton's Black Fox 7.5

SPIRIT, LIQUEURS &

APERITIFS (25ml)

Utkins Vodka 4

Juniper Green Gin 4

Da Mhile Seaweed Gin 6

Papagayo Rum 4

Dark Skies Rum 6

Da Mhile Whisky 6

Highland Harvest Whisky 6

Limoncello 4

Tramonto Rosso Vermouth 4

SOFT DRINKS

Still water 330ml/750ml 2.5/4.5

Sparkling water 330ml/750ml 2.5/4.5

Apple juice 3.5

Belvoir Ginger Beer 3.9

Belvoir Ginger Ale 3.9

Belvoir Sparkling Elderflower 3.9

Gusto Cola/Slim Cola 4.5

Gusto Sparkling Blood Orange 3.9

LemonAid - Passionfruit/Lime 3.9

Holos Citrus Hops Kombucha 4.9

ORGANIC COFFEE, TEA, & HOT CHOCOLATE

Espresso 2.9

Flat White 3.7

Latte 3.9

Americano 3.5

Cappucino 3.9

Macchiato 3.3

Cortado 3.5

Mocha 4.5

Hot Chocolate 4.2

Iced Coffee 4.5

Loose Leaf Tea 3.2

english breakfast/earl grey/

green/rooibos/peppermint/chamomile/

strawberry & kiwi/tropical fruits/berry

Oat Milk 50ml/250ml 0.1/0.4

Syrup 0.6

CAKES

Brownie 4.5

Carrot cake 5.5

Hot Cross Bun w/butter 6

Fresh-baked fruit scone 7
w/ butter & jam

ALLERGEN MENU'S

Snacks

Bread & butter 2,5
Knepp salami / *Knepp* chorizo
Hallumi bites, smoked honey, chilli 7
Butter bean salad, garlic, fennel, Market garden rocket 14

Main

Dry-aged old English longhorn roast beef, all the trimmings,
horseradish, gravy 2,4, 7, 9, 14
Slow-roasted lamb, all the trimmings, salsa verde, gravy 2, 4, 7, 9, 14
Fava bean puree, braised greens, salsa verde 14

Special

Knepp dry-aged sirloin (500g - 800g), all the trimmings 2, 4, 7, 9, 14

Desserts

Chocolate cremaux, *Knepp* damson, double cream (v, gf)
Polenta & almond cake, blood orange, creme fraiche (v, vga, gf)
Blood Orange Baked cream, poached rhubarb, pistachio crumble (v, gfa)
Cheese board w/ cracker & chutney (£4 supplement) (v, gfa)

1-CELERY 2-GLUTEN 3-CRUSTACEANS 4-EGG 5-FISH 6-LUPIN 7-DAIRY 8-MOLLUSCS 9-MUSTARD 10-NUTS 11-PEANUTS 12-SESAME 13-SOYA 14-SULPHITES
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WILDING

KITCHEN & SHOP

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KITCHEN & SHOP

Our flavour-led, sustainability driven menu uses organically grown produce from like minded producers.

Garden

Halloumi fries , smoked honey, chilli 7	7
Seasonal soup - w/ bread v/gfa/vga 2,7	10
Purple sprouting broccoli , kale, blue cheese dressing, walnuts 7, 10,14	13
Spiced Hummus & chickpea salad , <i>market garden</i> rocket, herbs 2, 14	14
Risotto , cabbage, wild garlic, haffod cheddar, hazelnuts 7,10, 14	15
Mushrooms on toast , Madeira cream sauce, egg yolk 2,4,7,14	16

Pasture

Knepp Charcuterie w/house-made pickles, sourdough & butter 2,14	14
Knepp Venison bolognese , linguine pasta, nutmeg 2, 7, 14	15
Knepp Venison Rack , pearl barley, <i>Market garden kale</i> & wild garlic 2, 7, 14	24
Grilled pork chop , purple sprouting broccoli, apple sauce 7, 9, 14	27
Dry aged Knepp sirloin steak on the bone	60

Daily Sandwiches

Knepp merlot steak sandwich salsa verde, cheese & caramelised onions w/ coleslaw gfa/2,4,7,9,13,14	16
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Cheese & Market garden onion toasty , garden salad 2,4,7,	11
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Sea

Steamed Pembrokeshire Mussels , crab bisque salsa, fennel, aioli 2,3,4,7,8,14	18
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Sides

Crispy potatoes v/vga/4,14 with Aioli	5
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Market Garden salad , vinaigrette 14	5
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Market garden greens , hay butter 7,14	5
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Bread & butter 2,7	4
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Desserts

Chocolate cremaux , coffee, hazelnuts 4,7,10	9
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Baked cream , poached rhubarb, stem ginger, puffed spelt 2, 4,7,14	9
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Apple crumble , pouring cream 2, 4,7	9
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Cheese board - v/gfa/2,4,7,10,14 w/ sourdough crackers & chutney	14
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9-MUSTARD 10-NUTS 11-PEANUTS 12-SESAME 13-SOYA 14-SULPHITES

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We object to the degradation of our seas. Our fish are wild & native caught by day boats using targeted, specific methods of fishing. we continue to take third party advice on traceability and stocking densities.

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WILDING

KITCHEN & SHOP

Today's special

Ceviche

Cured Sea Bream with orange, radishes and *Market Garden* herbs
5.14

£11

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10-NUTS 11-PEANUTS 12-SESAME 13-SOYA 14-SULPHITES

WILDING

KITCHEN & SHOP

2 courses £40 / 30 meat/vegetarian

3 courses £45/£35 meat/vegetarian

Starters:

Rarebit

Grilled wild mushrooms, madeira reduction, confit egg yolk

Roasted musquat de province pumpkin, whipped goats cheese, chili crumb

Sharing Mains's:

Knepp longhorn Sirloin steak, dry aged for 30+ days 500g-1kg (2 people +)

Roast duck, miso & honey glaze, blackberry sauce (3 People +)

Main's:

Porchetta, celeriac puree, sauteed greens, cider sauce

Squash gnocchi, sage & pumpkin sauce, kaffir lime zest

Crab linguini

Seabass, melted leeks, potatoes

Sides:

Thyme Roast carrots

Crispy potatoes

grilled cabbage, hay butter, salsa verde

Sauteed greens, confit garlic

Deserts

Crem caramel (garnish/grill)

Sticky toffee pudding

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WILDING

KITCHEN & SHOP

Dry aged beef skewer, Thai spice mix

Dressed oyster

Sunday Allergen Menu 1st March

Two courses £37 | Three courses £45
Small Plates: 2-3 per person

Rarebit terrine, shiso, kohlrabi remolade

Aubergine, mole roja, sesame seed crumb

Tomato panzanella salad, ajo blanco

Grilled Padron peppers, seabass mousse on toast

Zucchini fritters, sweetcorn dip

Fresh chorizo pickle, salad w/ salsa verde

Spanish style crab rice, longustine & sobrassada

Sharing Mains's:

Knepp longhorn Sirloin steak, 500-1.2kg (2 people +)

Duck on the crown, miso & honey glaze, blackberry sauce (3 People +)

Grilled half lobster, lobster & seabuckthorn sauce, crispy potato

Main's:

Porchetta, celeriac puree, sauteed greens, cider sauce

gnocchi, sage & pumpkin sauce, kaffir lime zest

Crab linguini

Sides:

Thyme Roast carrots

Crispy potatoes

grilled cabbage, hay butter, salsa verde

Sauteed greens, confit garlic

Deserts

Crem caramel (garnish/grill)

Sticky toffee pudding

(v) – Vegetarian, (vga) Vegan upon request (gfa) Gluten free available

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A 12.5% discretionary service charge will be added to your bill. 100% of tips go to our team.

wine special for
today

2022 Bourcier
Martinot St Veran

£7.85 per 125ml
glass

£23.50 per carafe