

December Menu

2026 SAMPLE

*Available lunchtimes and Saturday evenings during December***SNACKS**

Sourdough flatbread (vg)

Spiced hummus, cranberry harissa, Todoli citrus (vg)

Knepp charcuterie plate*Westcombe* cheddar frittats (v)Grilled *Market Garden* leek escabeche, lemon & pangrattato (vg)**STARTERS***Market Garden* roasted beetroots, Brighton Blue cheese & walnuts (v, vga)

Velvet crab bisque, mussels toast & saffron aioli

Market Garden winter salad, radishes, radicchio, cashew nut & finger lime dressing (v, vg)

Spinach & ricotta agnolotti filled pasta & marjoram butter sauce (v)

Knepp cotechino sausage, Castelluccio lentils, mustard & salsa verde*Knepp* oxtail arrabbiata, tagliatelle & Parmigiano Reggiano DOP**MAINS**Day boat fish, poached fennel, sea herbs, *Wiston* brut & sea buckthorn sauceRoast cockerel breast, slow cooked leg, *Market Garden* carrot & tarragon cream sauceRoasted *Market Garden* crown prince squash, lentil ragu, cavolo nero & hazelnuts (vg)Glazed duck breast, confit duck leg, prunes, *Market Garden* braised radicchio & baked rice*Knepp* aged ribeye & red wine sauce (550g - 900g)**SIDES***Market Garden* mixed leaf salad, vinaigrette (vg)Brussels sprouts, *Knepp* charcuterie & flaked almonds (vga)Pigs in blankets, *Knepp* crab apple & mustard mayo

Proper chips, aioli (v)

Scarpetta bread - for mopping up (vg)

Organic butter (v)

DESSERT

Brandy caramel tart & crème fraîche (v)

Original Beans chocolate crémeux, coffee, pistachio & Nocellara olive oil (v)'Sussex pond pudding', *Todoli* lemon curd & Madagascan vanilla custard (v)

Spiced Poached pear & oat brandy cream (vg)

Stilton cheese, *Market Garden* chutney & sourdough crackers (v)

(v) – Vegetarian, (vg) 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.