



*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.*

**3 course Wilding Feast £50 per person - wine pairing £20- please ask our staff for more information**

## STARTERS & SNACKS

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| Sourdough flatbread & <i>Market Garden</i> beetroot hummus (v, vg)             | 6  |
| <i>Highweild</i> Hallumi, smoked honey & oregano (v)                           | 8  |
| Sourdough flatbread, <i>Knepp</i> merguez sausage & spiced feta                | 12 |
| <i>Market Garden</i> rodellika carrot, chickpea salad, tahini & herbs (v, vg,) | 12 |
| <i>Market Garden</i> leeks, stracciatella & pangrattato (v)                    | 12 |
| Grilled scallops & celeriac, sunflower seed puree, beurre blanc                | 14 |
| <i>Knepp</i> Charcuterie, pickles, bread                                       | 14 |
| <i>Pembrokeshire</i> Mussels, toast, aioli, sobrasada & cider cream sauce      | 14 |

## DAILY FRESH TAGLIATELLE PASTA

|                                                                  |    |
|------------------------------------------------------------------|----|
| <i>Westcombe</i> ricotta agnolotti, avgolemono sauce             | 20 |
| <i>Knepp</i> Beef, Venison & Pork Ragu, parmiggiano reggiano DOP | 22 |

## MAINS & SHARERS

|                                                                                   |          |
|-----------------------------------------------------------------------------------|----------|
| <i>Market Garden</i> Amoro squash, spiced almond sauce, grilled flatbread (v, vg) | 20       |
| Glazed duck, radicchio, spiced plum puree & Spanish style rice                    | 24       |
| Grilled Lions mane mushroom, porcini puree, seasonal greens (v)                   | 24       |
| Pork belly, <i>Market Garden</i> celeriac & seasonal greens, crab apple sauce     | 26       |
| Basque style flat fish, sea buckthorn sauce, fresh sea herbs                      | 36       |
| Aged <i>Knepp</i> sirloin on the bone (400g - 800g) side of choice                | £12/100g |

## SIDES

|                                                            |     |
|------------------------------------------------------------|-----|
| <i>Market Garden</i> salad, vinaigrette (v, vg)            | 6   |
| <i>Market Garden</i> rainbow chard, garlic, chilli (v, vg) | 6   |
| Proper chips, aioli (gf, v)                                | 6   |
| Scarpetta bread - for mopping up!                          | 2.5 |

## DESSERTS

|                                                                                        |   |
|----------------------------------------------------------------------------------------|---|
| <i>Original beans</i> chocolate crèmeux, <i>Todoli</i> orange, creme fraiche (v, gfa)  | 9 |
| Poached pear, almond sauce & almond tuile (v, vga)                                     | 9 |
| Choux bun, <i>Knepp</i> fig leaf baked cream                                           | 9 |
| Canelé & coffee                                                                        | 7 |
| <i>Haford</i> cheddar, <i>Market Garden</i> green bean chutney, sourdough crackers (v) | 9 |

(v) vegetarian (vg) vegan (va) vegetarian available (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.