

TABLE MENU



APPETISER _____

TOASTED ALMONDS AND OLIVES

STARTERS FOR THE TABLE TO SHARE _____

HONEY GLAZED CARROTS w greek yoghurt dates, mint, toasted walnuts & crisp shallots

FRESH DIPS & CRUDITES (PB) vegetable crudites, carrot hummus, avo dip & cassava crackers

AVOCADO & PEAR SALAD (PB) ponzu tahini vinaigrette, miso & toasted walnuts

FOCACCIA (V) w san marzano marinara, parmesan & breadcrumbs

MAIN (CHOOSE) _____

PARMESAN CHICKEN SCHNITZEL

breaded & pan fried white meat chicken, grated parmesan w crisp salad & skin on frites w aioli

CHILLI CRAB LINGUINE

fresh white & brown crab, chilli, lemon

KIMCHI & MUSHROOM PASTRY (PB)

colcannon, miso cream & roasted leeks

ORGANIC WILD RANGE CHEESE BURGER

wild range beef from knepp estate, cheese melt, onion, house sauce served in parmesan bun w skin on frites

WARM CHICKEN SALAD

leaves w roasted chicken, pickled pear, toasted walnut, caperberries & winter dressing

FRESH FIG & BURRATA (V)

served on 'flour pot' focaccia w fresh salad & vinaigrette

KNEPP ESTATE 45DAY DRY AGED RUMP

skin on frites, peppercorn sauce, watercress +4PP

DESSERT (CHOOSE) _____

CHOCOLATE MOUSSE [PB]

silky smooth valrhona dark chocolate, maldon

CHEESECAKE

a whipped, light vanilla cheesecake from julien plumart patisserie with a citrus & fresh kumquat sauce

TABLE MENU 30PP.