

Bird *in* Hand

AT KNOWL HILL

While you wait

Thai chilli nuts - v	3.75
Mixed marinated olives with sun-blushed tomatoes and feta - v	4.75
Baked focaccia with pesto and olive oil - v	4.75
Smashed avocado, chilli, coriander and toasted almonds with toasted bread - v	5.00
Halloumi fries with sweet chilli and rocket - v	6.50

Starters

Homemade soup of the day with rustic bread - v	6.25
Panko crispy goat's cheese with apple and celeriac slaw and cranberry relish - v	7.50
Wood pigeon on a salad of chorizo, roasted peppers, feta and watercress sauce	8.50
Spicy Catalan mussels with chorizo and tomato sauce with rustic bread	9.00

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Hunters Board - selection of Wiltshire cheese with home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney	16.00
Mezze Board - with smoked aubergine, roasted peppers, feta cheese, falafels, houmous, roasted garlic, olives and toasted flatbread - v	16.00
Cornish Smoked Fish Board - with mackerel, trout and oak smoked salmon with beetroot and horseradish chutney, grilled lemon, rustic breads and tarragon butter	17.00

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	13.00 / 8.00
Catch of the day coated in a crispy Wadworth beer batter with pea purée, lemon, chips and tartare sauce	14.00 / 8.50
Shepherdless pie - green lentils and vegetables in a rich tomato sauce topped with sweet potato and dill with vegetable rösti's - v	12.00
Saffron free-range chicken with Thai red curry noodles	13.50
Walter Rose venison and redcurrant sausages on creamed potatoes with seasonal greens, port and redcurrant gravy	13.50
Roasted monkfish, saffron and tarragon croquette with buttered samphire, spinach, asparagus, crab and white wine butter sauce	17.50
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.50
Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy	14.50
Mead glazed pork belly with crispy hen's egg, watercress, sautéed chorizo and new potatoes	15.00
Pan-fried calves liver with crispy bacon, spring greens, roasted shallot jus and garlic mash	15.00 / 9.00
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato <i>Add garlic butter, peppercorn or Béarnaise sauce for 2.00</i>	22.50
Roasted vegetable and quinoa salad with sun-dried tomato, feta, walnuts, lemon and fresh herbs - v <i>Add free-range grilled chicken breast for an extra 4.00</i>	12.00 / 8.00
Confit shredded duck, crispy Parma ham, spring onion, radish and pickled cucumber salad with a chilli and stem ginger dressing	12.50 / 8.50

Sides

Beer battered onion rings - v	3.50	House salad - v	3.50
Rustic garlic bread - v	4.50	Chips - v	3.50
Rustic garlic bread with cheese - v	5.50	Skinny fries - v	3.50
Seasonal vegetables - v	3.50		

Sandwiches

All sandwiches 7.50

Please ask for today's bread selection and then choose from the fillings below

Hot roast beef with beetroot and horseradish relish

Classic coronation free-range chicken with toasted almonds

Smashed avocado, spinach, lime, coriander, tomato and chilli jam - v

Brie, bacon and cranberry

Wiltshire ham and double Gloucester cheese with vine tomato and watercress

Our own fish fingers with gem lettuce and tartare sauce

Puddings

All puddings 6.50

Pineapple and coconut upside down cake with salted caramel and vanilla ice-cream - v

Clementine panna cotta with mulled fruits and crème fraîche - v

Pear frangipane tart served with ginger ice-cream - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Seasonal homemade cheesecake with fruit compote - v

Chocolate fondant served with salted caramel ice-cream - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	9.00
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Hot Drinks

Americano	3.00	Double espresso	2.75
Cappuccino	3.00	Flat white	3.00
Latte	3.00	Hot chocolate	3.25
Espresso	2.25	Pot of tea	2.75

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.

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GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

