

Bird *in* Hand

AT KNOWL HILL

GLUTEN FREE MENU

While you wait

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
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
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
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	13.50
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

(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.



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

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

Seasonal homemade cheesecake with fruit compote - 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.