

Bird *in* Hand

AT KNOWL HILL

While you wait

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| Padrón peppers with garlic and herbs - v | 5.25 |
| Rustic bread with selection of flavoured butters | 4.75 |
| Smoked salmon mousse with flatbread | 5.25 |
| Sapori green olives - vg | 4.75 |

Starters and Sharers

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| Homemade soup of the day with rustic bread - v | 5.95 |
| Halloumi chips with sweet chilli and rocket - v | 6.25 |
| Confit duck bon bon served with citrus salad and stem ginger syrup | 7.25 |
| Smoked trout with orange and fennel salad and a horseradish dressing | 8.75 / 13.75 |
| Sautéed oyster mushroom with shallots, garlic and parsley butter on toasted focaccia - v | 7.50 |
| Vegan sharing board of sapori olives, toasted flatbread, charred cauliflower, padrón peppers and herb polenta chips - vg | 15.50 |
| Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v | 12.95 |
| Fish board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons served with tartare sauce and grilled lemon | 17.95 |

Mains

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| 6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and fries - <i>Add cheese and bacon for 1.00 each</i> | 11.95 |
| Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce | 13.95 / 8.95 |
| Homemade pie of the day with seasonal vegetables, creamy mashed potatoes and gravy | 13.95 |
| Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips | 12.50 / 8.50 |
| 8oz Sirloin steak with mushroom, grilled tomato, fries and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for 2.00 each</i> | 21.95 |
| Grilled ginger, lime and chilli mackerel fillets with sesame stir fried vegetables and noodles | 12.95 |
| Barnsley lamb chop with roasted beetroot, fondant potato, seasonal greens and minted gravy | 17.50 |
| Pan-fried guinea fowl breast on crushed peppered potato with braised red cabbage and cauliflower purée | 17.95 |
| Asian style sesame duck and squash salad with a honey, soy and ginger dressing | 11.95 / 7.75 |
| Smoked chicken salad with baby leaf spinach, raspberries, raspberry vinegar and pine nuts | 12.95 |
| Roasted cauliflower and potato curry, brown rice, chapati and coconut raita - vg | 11.95 / 7.75 |

Sides

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| Beer battered onion rings - v | 3.75 | House salad - v | 3.50 |
| Chips - v | 3.50 | Seasonal vegetables - v | 3.50 |
| Fries - v | 3.50 | Rustic garlic bread - v | 4.00 |

Sandwiches

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

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| Brie, bacon and cranberry | 7.75 |
| Fish goujons with lettuce and tartare sauce | 7.75 |
| Mature Cheddar cheese and spicy tomato chutney - v | 6.75 |
| Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise | 7.75 |
| Butcher's sausage and grain mustard | 7.25 |

Puddings

All puddings 6.50

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

White chocolate tiramisu cheesecake with coffee ice-cream - v

Peanut butter parfait with caramelised bananas and chocolate sauce - v

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

Lemon and lime posset with shortbread - v

Summer berry sundae with strawberry ice-cream, gin and tonic sorbet, summer berry compote, whipped cream and fresh berries - v

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| A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney | 8.95 |
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Hot Drinks

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| Americano | 2.75 | Flat white | 3.00 |
| Cappuccino | 3.00 | Hot chocolate | 3.25 |
| Latte | 3.00 | Pot of tea | 2.75 |
| Espresso | 2.50 | Speciality tea | 2.90 |
| Double espresso | 3.00 | Mocha | 3.25 |

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of 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.

