

Bird *in* Hand

AT KNOWL HILL

GLUTEN FREE MENU

While you wait

Padrón peppers with garlic and herbs - v	5.25
Sapori green olives - vg	4.75

Starters and Sharers

Homemade soup of the day with toasted bread - v	5.95
Sautéed oyster mushroom with shallots, garlic and parsley butter on toasted bread - v	7.50
Baked Camembert with honey and rosemary served with toasted 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

6oz Beef burger with spicy tomato chutney on a toasted bun, 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
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
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
Roasted cauliflower and potato curry, brown rice and coconut raita - vg	11.95 / 7.75

Sides

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		

Sandwiches

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

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

Puddings

All puddings 6.50

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

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

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

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

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(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.

