

Bird *in* Hand

AT KNOWL HILL

MENU

While You Wait

Baked focaccia with olive oil and balsamic vinegar - v £4.75 Halloumi fries with harissa yoghurt – v £6.25

Mixed marinated olives, sun-blushed tomatoes & feta - v £5.25

Starters & Sharers

Baked truffled Camembert with spiced plum chutney and rustic bread - v £7.95

Chicken liver parfait with spiced fruit chutney and warm brioche - £7.50

Homemade soup of the day with rustic bread - v £5.95

Old Smokey cod, tiger prawns and smoked pancetta in a smoked cheese sauce with crostini - £8.50

Smoked salmon and prawn fishcakes served with a citrus crème fraîche and mixed leaves - £7.95

Creamed garlic, chilli and avocado stuffed tomato with a pepper salsa - vg £5.75

Mains

8oz 28-day Walter Rose dry aged sirloin steak with grilled flat field mushroom, onion rings, grilled tomato and chips - £21.95

Cod, tiger prawn and crab linguine in a chilli tomato sauce with parmesan dressed rocket - £15.50

Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce - £13.95 / £9.25

Spinach and ricotta ravioli served with roasted garlic courgettes, saffron pesto and parmesan crisp - v £12.95

Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - £12.50 / £8.50

Pan-fried lambs liver with crispy bacon in a rich onion gravy with seasonal greens and creamy mashed potatoes - £13.50 / £8.95

Roasted cauliflower, celeriac and leek gratin with vegan cheese served with roasted new potatoes and seasonal greens - vg £12.50

Shin of beef slow-cooked in Corvus stout with pancetta, shallots and wild mushrooms with kale and grain mustard mash - £16.50

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and fries - £13.25

Pan-fried tarragon buttered corn-fed chicken breast with truffle arancini, celeriac mash, wilted spinach and a wild mushroom & Madeira sauce - £15.25

Sides

Cheesy chips - v £4.50

Chips - v £3.50

Skinny fries - v £3.50

Sweet potato fries - v £4.00

Garlic bread - v £4.00

Cheesy garlic bread - v £5.00

Honey and thyme roasted carrots - v £3.75

Seasonal greens - v £3.75

Wadworth 6X Gold battered onion rings - v £3.75

House salad - v £3.75

Sandwiches

All our sandwiches are served with dressed salad and chips

Chicken, bacon, lettuce and tomato – £8.25

Brie, bacon and cranberry - £8.25

Mature Cheddar cheese and tomato chutney – v £7.25

Fish goujons, lettuce and tartare sauce - £8.25

Honey glazed Wiltshire ham and mustard - £7.25

Desserts

All at 6.50

Baked white chocolate tart with raspberry pavlova ice-cream - v

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

Homemade gingerbread pudding with caramel sauce and vanilla ice-cream - v

Triple chocolate, salted caramel and pecan brownie with sour cherry compote and clotted cream - v

Chocolate and raspberry fondant with raspberry ripple ice-cream - v

Cheesecake of the day served with a berry compote - v

Seasonal crumble served with custard – v

Selection of British cheeses with sourdough crackers, celery and quince jelly - v £8.95

Hot Drinks

Americano - £2.75

Flat white - £3.00

Cappuccino - £3.00

Latte - £3.00

Espresso - £2.50

Double espresso - £3.00

Mocha - £3.25

Hot chocolate - £3.25

Pot of tea - £2.75

Speciality tea - £2.90

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.

Sit back and let us do all of the hard work... book now!

Ask us about today's daily specials created by our Head Chef

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. GLUTEN FREE – ASK US ABOUT OUR GLUTEN FREE MENU (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

