

KNIGHT GARTER

WHILE YOU WAIT

SUNDRIED TOMATO & ONION BREAD 4.00
rapeseed oil, balsamic reduction & isigny AOC butter (v)

KNIGHT & GARTER OLIVE MIX 3.65
strictly green olives (v)

WARM SMOKED ALMONDS 3.65
maldon sea salt (v)

STARTERS & SMALL PLATES

individually perfect for one, collectively great to sharing!

DUCK RILLETTE PATE 6.70
toast & beetroot chutney

CAPE MALEY CHICKEN SKEWERS 6.95
satay sauce & wasabi mayonnaise

KING PRAWNS 7.25
sundried tomato & onion toast, garlic butter & fresh chilli

MOZZARELLA DI BUFALA 6.50
tomato & rocket salad, planeta extra virgin olive oil

MINITURE COD & HERB FISH CAKES 6.50
preserved lemon tartare sauce

WILD MUSHROOM & MOZZARELLA ARANCINI 6.50
mushroom salad & roasted tomato tapenade (v)

CORNISH CRAB 7.25
avocado & toasts

BRITISH CHARCUTERIE PLATE 10.00
cumbrian ham, cumberland salam, royal ham, pickles & bits

FRIED DUCK EGG & GRIDDLED ASPARAGUS SALAD 6.70
saute of jersey royals, wild rocket & pecorino cheese (v)

PAN FRIED CHORIZO 6.50
sundried tomato & onion bread, garlic mayonnaise

FROM OUR CHARGRILL

all of our grilled beef cuts are served with roasted field mushroom, pecorino topped tomato & fries

RUMP CAP 'PICANHA' STEAK 283g 18.50
a flavoursome cut, best served pittsburgh medium-rare

SIRLOIN STEAK ON THE BONE 340g 21.50
an award winning cut from our butcher, also our signature steak

TOMAHAWK 453g 28.00
fore-rib steak on the bone, best served pittsburgh medium rare

CENTRE CUT RIBEYE 340g 23.00
tender & full of flavour, best served pittsburgh medium-rare

BARNESLEY LAMB CHOP 283g 18.50
baked sweet potato with sour cream & salsa verde

DRY AGED 3 CUT BEEF BURGER & FRIES 15.00
brioche bun, smoked streaky bacon, red leicester & relish

CHEFS CLASSICS

CHICKEN CAESAR SALAD 13.00
anchovies, roasted peppers & house dressing

HADDOCK & CHIPS 13.00
krausened beer batter, pickled onions & mushy peas

1/2 LEMON & TYME CHICKEN 14.00
confit garlic, fries & chicken jus

PAN FRIED HAKE FILLET 16.00
lemon & cumbrian ham crushed jersey royals, samphire & velouté sauce

PAN COOKED DUCK BREAST 17.00
plum jus, greens & creamed potatoes

COURGETTE & PESTO TAGLIATELLE 13.00
chilli & mint crumb (v)

AWARD WINNING BANGERS & MASH 11.00
balsamic roasted red onions & red wine jus

MARMALADE GLAZED HAM, DUCK EGG & CHIPS 13.00
pineapple chutney & dressed salad

SIDES

ROMAN CHIPS 3.95
pecorino cheese, rosemary & truffle oil (v)

GREENS 3.00
savoy cabbage & green beans (v)

ONION RINGS 3.50
krausened beer batter

GRIDDLED ASPARAGUS 3.00
planeta extra virgin olive oil (v)

TOMATO & PECORINO SALAD 3.00
wild rocket & balsamic reduction (v)

MEAT SAUCES & BUTTER 2.00
veal & red wine jus / cracked peppercorn sauce / garlic butter

DESSERTS

TREACLE TART 6.00
clotted cream (v)

CHOCOLATE & ORANGE POSSET 6.00
chantilly cream

SUMMER BERRIES ETON MESS 6.00
meringue, strawberry gelato & marshmallows

CHOCOLATE BROWNIE 6.00
madagascan vanilla gelato (v)

BAKED VANILLA CHEESECAKE 6.00
chocolate & hazelnut geleteo (v)

BRITISH CHEESE BOARD SHARER 11.00
isle of man vintage cheddar, belton farm red leicester, cropwell bishop blue stilton, shirevale white stilton with mango & ginger



(v) denotes vegetarian dishes / all dishes may contain traces of nuts / all fish dishes may contain bones / all desserts may contain calories / any tips you leave go directly to the team that looked after you. All of our food is ethically sourced, all of our meat & eggs are free range & we always use British & farm assured produce when in season. We recognise the importance of accurate allergen information & as our food is produced by real chefs in our own kitchen, this data can change daily, so if have a specific concern please ask a member of the team, although it's sadly impossible for us to guarantee any dish is 100% allergen free. Knight & Garter is part of the independant Beautiful Pubs Collective, guests are our reason for being & you are definitely not a number, so if we get wrong please tell us & if we get it right please tell TripAdvisor.