

KNIGHT GARTER

SUNDAY MENU

WHILE YOU WAIT

Sundried Tomato & Onion Bread	rapeseed & balsamic vinegar reduction, isigny AOC butter (v)	4.00
Warm Smoked Almonds	maldon sea salt (v)	3.65
Knight & Garter Olive Mix	(v)	3.65

STARTERS & SMALL PLATES

individually perfect for one, collectively great for sharing!

Duck Rillettes Pate	toast & beetroot chutney	6.70
Cape Malay Chicken Skewers	satay sauce & wasabi mayonnaise	6.95
King Prawns	sundried tomato & onion toast, wild garlic butter & fresh chilli	7.25
MOZZARELLA DI BUFALA	tomato & rocket salad, planeta extra virgin olive oil	6.50
Wild Mushroom & Mozzarella Arancini	mushroom salad & roasted tomato tapenade (v)	6.50
Assiette of British Charcuterie	cumbrian ham, cumberland salami, royal ham, pickles & bits	10.00
Cromer Crab	avocado & toasts	7.25
Fried Duck Egg & Griddled Asparagus Salad	sauté of jersey royals, watercress & italian hard cheese (v)	6.70
Miniature Cod & Herb Fish Cakes	preserved lemon tartare sauce	6.50
Pan Cooked Baby Chorizo	sundried tomato & onion bread, roasted garlic mayonnaise	6.50

MAIN COURSES

Owen Taylor Corner Cut Beef		16.00
Lemon & Thyme ½ Roast Chicken	pork stuffing	16.00
Stuffed Belly of Tamorth Pork 'Porchetta'		16.00

all roasts served with goosefat roasted potatoes, purple sprouting broccoli, baby carrots, green beans, Yorkshire pudding & pan jus

Vintage Cheddar & Baby Vegetable Nut Roast	pesto mashed potatoes, purple sprouting broccoli & vegetable jus	14.00
Chicken Caesar Salad	anchovies, roasted red peppers, italian hard cheese & house dressing	13.00
Haddock Special	krausened beer batter, pickled onions & minted mushy peas	13.00
Pan Cooked Fillet of Hake	lemon & cumbrian ham jersey royals, samphire & velouté sauce	16.00
Courgette & Pesto Tagliatelle	chilli & mint crumb (v)	13.00
Pan Cooked Duck Breast	creamed potatoes, greens. red wine & plum jus	17.00

GRILLED CUTS OF BEEF

garnished with roasted mushroom, plum tomato & fries

Picanha Steak	283g a flavoursome cut more often known as the rump cap steak	18.50
Sirloin On The Bone	340g an award winning cut for our butcher, also our signature steak	21.50
Centre Cut Ribeye	340g tender & full of flavour, best served pittsburgh medium rare	23.00
Tomahawk	453g fore-rib steak on the bone, best served pittsburgh medium rare	28.00

SIDE ORDERES

Roman Truffle Chips 3.95	Greens 3	Onions Rings 3.50	Tomato & Mozzarella Salad 3	Steak Sauces 2
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DESSERTS

Treacle Tart	madagascan vanilla gelato (v)	6.00
Chocolate & Orange Posset		6.00
Very Berry Eton Mess	meringue, marshmallows, strawberries & cream gelato	6.00
Chocolate Brownie	madagascan vanilla gelato (v)	6.00
New York Cheesecake	chocolate & hazelnut gelato (v)	6.00
British Cheese Board Sharer	isle of man vintage cheddar, belton farm red leicester, cropwell bishop stilton, shirevale white stilton with mango & ginger, water biscuits, chutney & isigny AOC butter	11.00