

KNIGHT + GARTER

WHILE YOU WAIT

RED PEPPER & SPICY TOMATO FOCACCIA 3.75 KNIGHT + GARTER OLIVE MIX 3.90 MINI PORK BANGERS 4.00
goats cheese butter & chilli oil (v) strictly green olives (v)

STARTERS & SMALL PLATES

individually perfect for one, collectively great to sharing!

PORK, APPLE & CALVADOS PATE 7.05
toasts, cornichons & golden beetroot piccalilli

HARISSA CHICKEN SKEWERS 7.25
avocado salsa & lemon yoghurt

KING PRAWNS 7.35
sundried tomato & onion toast, garlic butter & fresh chilli

BURRATA MOZZARELLA 7.05
peperonata & garlic rubbed toast (v)

ROAST TOMATO & BABY SPINACH SOUP 6.75
melting mozzarella, balsamic, sundried tomato & onion bread

TAMARIND SPICED CHICKEN WINGS 7.05
spring onions, coriander & mint yogurt

CORNISH CRAB 7.35
avocado & toasts

WEXFORD MUSHROOMS 6.75
paris brown mushrooms, cracked peppercorn sauce & cropwell bishop stilton (v)

FROM OUR CHARGRILL

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

RUMP CAP 'PICANHA' STEAK 283g 21.00
a flavoursome cut, best served pittsburgh medium-rare

SIRLOIN STEAK ON THE BONE 340g 22.00
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 24.00
tender & full of flavour, best served pittsburgh medium-rare

DOUBLE THICK PORK CUTLET 340g 18.50
garlic mash, asparagus, chilli & garlic butter

DRY AGED 3 CUT BEEF BURGER & FRIES 16.00
bread & butter pickles, smoked streaky bacon & red leicester

CHEFS CLASSICS

CHICKEN CAESAR SALAD 13.00
anchovies, croutons, roasted peppers & house dressing

HADDOCK & CHIPS 14.00
krausened beer batter, pickled onions & mushy peas

CORN FED CHICKEN KIEV 17.00
chorizo sautéed potatoes & ratatouille

PAN FRIED FILLET OF SALMON 18.00
tartare mashed potatoes, broccolini & courgette pesto

SEASONAL FISH & KING PRAWN PIE 18.00
lobster cream, crushed baby potatoes, vintage cheddar & seasonal greens

PESTO RIGATONI PASTA 13.00
peperonata, shallots, paris brown mushrooms, wild rocket & a hard cheese crumb (v)

AWARD WINNING BANGERS & MASH 13.00
crispy onion rings, veal & red wine jus

MARMALADE GLAZED HAM, DUCK EGG & CHIPS 13.50
pineapple chutney & dressed salad

SIDES

ROMAN FRIES 4.05
pecorino cheese, parsley & truffle oil (v)

RATATOUILLE 3.50
courgette, red onion, peppers, chestnut mushrooms & basil (v)

ONION RINGS 3.75
krausened beer batter (v)

GREEN BEANS 3.50
black olive tapenade (v)

WILD ROQUETTE & TOMATO SALAD 3.75
grana padano, planeta extra virgin olive oil & balsamic reduction

MEAT SAUCES & BUTTER 2.25
veal & red wine jus • cracked peppercorn sauce • cropwell stilton sauce
garlic & chilli butter • diane sauce

DESSERTS

BAKED VANILLA CHEESECAKE 6.25
seasonal berry compote (v)

KEY LIME PIE 6.25
citrus cream

KNIGHT + GARTER ETON MESS 6.25
raspberry & white chocolate meringue, vanilla geleto & marshmallows

CHOCOLATE BROWNIE 6.25
sicilian pistachio gelato (v)

BRAMLEY APPLE, SULTANA & CINNAMON PIE 6.25
vanilla custard (v)

BRITISH CHEESE BOARD 8.00
sparkenhoe red leicester, somerset brie & cropwell bishop stilton
caramelised onion chutney, celery, grapes, aoc butter & carrs water biscuits



(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.

