

THE KNOWLE

PUB • KITCHEN • GARDEN

DINNER

Monday - Saturday | from 5pm

STARTERS

Seasonal Soup v
Bertinet bread
£5

Cortijo Olives v
£3

Sweet Pickled Quindilla
Chillies v **£3**

Bread & Olive Oil v
Aged balsamic vinegar
£4

Whole Baked Camembert
Tomato chutney, Bertinet bread
£10 v

Pork & Prune Terrine
house pickles, buttered toast
£5.50

Potted Smoked Salmon
radish, cucumber & yogurt
tartar, buttered toast **£5.50**

SPECIALS BOARD

Please see our blackboard
for daily specials.

ALLERGENS

*Our kitchen contains allergens. Many of
our dishes can be altered to be allergen free.
Please let us know if you have any
dietary requirements.*

MAINS

Beer Battered Haddock
Mushy peas, triple cooked chips,
tartar sauce
£12

Potato gnocchi
oyster mushrooms, rocket, blue
cheese crumble
£11.50

Cumberland Sausage
Garlic & parsley mash, roast onion,
gravy
£13

Chicken & Tarragon
Casserole
pancetta, chestnut mushrooms,
mash potato, garlic bread
£13

Sriracha cauliflower Wings
vg basmati rice, charred bok
choi & coriander salad
£11.50

BURGERS

With baby gem lettuce, tomato,
gherkins, house relish, mixed
leaves
& skin on fries

7oz Beef Burger **£11**

7oz Lamb & Mint Burger **£11**

Falafel Burger **£10 v**

Add smoked cheddar **£1** stilton
£1 bacon **£1.50**

BBQ pulled pork **£1.50**

STEAKS

With roasted tomato, flat top
mushroom, watercress & triple
cooked chips

8oz Flat Iron **£15**

9oz Rib-Eye **£21**

Add peppercorn, stilton or
wholegrain mustard sauce +
£2

Our steaks are prime british
beef from Ruby & White
Butchers, Bristol

SIDES

Mixed leaf salad

Skin on fries

Garlic bread

Roast root vegetables

£4 each

Cheesy chips

£4.50

DESSERTS

Please ask a member of staff
about our delicious desserts

SOURCE | LOCAL

*All of our food is made on site by our loving
chefs, using the very best of local ingredients
and seasonal produce.*