



KNIGHT'S

✦ VILLAGE ✦

Starters

Tomato and Basil Soup (V, NGI available)
With a warm crusty bloomer wedge

Garlic Mushroom Bruschetta (V, NGI available)
In a creamy garlic sauce with onions

Halloumi Fries (V)
With a sweet chilli dip

Chicken Goujons
With a smoky BBQ sauce

Spicy Pulled Pork Croquettes
Accompanied by a sour cream & chive dip.

Mains

The Knights Village Burger (Ve)
Choose either 100% beef burger, crispy golden breaded chicken breast or vegetarian Quorn burger. All topped with tomato relish, gherkins, bacon and grilled cheddar in a brioche bun. Served with chips and onion rings.

Chicken Tikka Masala or Quorn Tikka Masala (V, NGI available)
Served with white rice, garlic & coriander naans and onion bhajis.

Roasted Vegetable Lasagne (V, Ve option available)
Served with a side salad and garlic bread slice

6oz Rump Steak (NGI available)
Served with chips, onion rings and a grilled tomato

V = Vegetarian Ve –Vegan NGI – Made with non gluten ingredients



6oz Pork Loin Steak

Served with wholegrain mustard mash, steamed vegetables, apple sauce and gravy
(Normal mashed potato available)



Fish & Chips

Hand battered cod fillet served with chips, peas, tartare sauce and a lemon wedge.

Sausage and Mash (V, NGI option available)

Three farmhouse sausages served with creamy mashed potato, peas and gravy.
Vegetarian Linda McCartney or gluten free pork sausage available.

Desserts

Best of British Trio Hot Puddings (V)

A trio of Jam Roly-Poly, Spotted Dick with custard and Sticky Toffee Pudding

Zesty Lemon Cheesecake (V, Ve option available)

Served with whipped cream

Black Forest Roulade

Served with pouring cream

Trio of Ice Cream

One scoop of vanilla, chocolate & strawberry ice cream
Served with a biscuit wafer and a Flake.

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Food allergies and intolerances

Please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen.

