



KNIGHTOR

WINERY

Sunday Lunch Menu



Starters

Cajun Squid (GF)

Cajun spiced squid served with lemon and cracked pepper mayo

Thai Style Crab Cakes (DF)(GF)

Thai style crab cakes served with spun carrot and beetroot salad and sweet chilli dipping sauce

Onion Bhajis (VG)(GF)

Onion bhajis served with mango chutney and mixed leaf

Chicken Liver Parfait (GF Option)

Chicken liver parfait served with fig chutney and melba toast

Mains

Silverside Beef (GF Option) (DF)

Silverside of beef served with Yorkshire pudding and meat gravy

Roast Pork Belly (DF) (GF)

With sage and onion sausage stuffing

Root Vegetable Nut Roast (VG) (GF) (DF)

With parsnip chips and veg gravy

Fillet of Shetland Salmon (GF)(DF)

Fillet of Shetland salmon served with Puttanesca sauce and crushed new potatoes

Desserts

Mixed Berry Eton Mess

With raspberry coulis

Apple Crumble

With rum & raisin ice cream

Roasted Pineapple (VG) (GF) (DF)

With passionfruit sorbet & toasted coconut

Selection of Ice Creams and Sorbets

Selection of Cornish Artisan Cheeses (GF Option)

Fig Chutney, Oatcakes, Pickled Celery - £3 Supplement

1 Course - £18

2 Courses - £26.50

3 Courses - £35