



Lunch served Sundays 12-3pm

Our weekly menu will be ever changing according to the seasons, showcasing produce from local suppliers and produce grown in the gardens here at Knightor Winery.

Our small plates and nibbles are designed for sharing. We recommend 2-3 per person.

Nibbles

House baked focaccia, EV olive oil & balsamic (vg)	5
Garden herb marinated mixed olives (vg)	4
Skinny fries, sea salt (vg) / Parmesan fries, aioli (v)	4 / 5.5

Small plates

Harissa and honey glazed rainbow carrots, dill yoghurt, almond dukkah (v)	8
Charred purple sprouting broccoli, smoked romesco sauce (vg)	8
Leek and cheddar croquettes, cornish ale chutney (v)	7

Larger plates

Charred hispi cabbage, braised white beans, salsa verde, pangrattato (v, vgo)	17
Beer braised beef short rib, polenta, chard, salsa verde	22
Buttermilk fried chicken burger, hot sauce, slaw, ranch dressing, pickles, fries	16

Sweet

Banana and ginger sponge, toffee sauce, vanilla ice cream	8
Selection of local ice creams and sorbet	3 a scoop
Cornish cheeses, oat biscuits, ale chutney (v)	9.5

Cornwall's West Country offers a bounty of outstanding produce, from exceptional meats and seafood to fresh fruits, vegetables, and artisanal products like local cheeses, sourdoughs, and Cornish charcuterie. Our menus celebrate this incredible local bounty, showcasing the very best of what the region has to offer.

We are dedicated to sustainable practices and supporting local farmers and producers. We pride ourselves on offering seasonally inspired menus that emphasise quality, flavour, and the very best of Cornwall.

Please note our kitchen handles all allergens and we make our own breads. Although steps are taken to prevent cross contamination we cannot guarantee that allergen traces are not present and therefore we cannot cater for serious allergies. All ingredients used may contain traces of nuts or other allergens. If you do have an allergy or special dietary requirement please let us know when you place your order or when booking.