



KNIGHTOR

— WINERY —

Our Friday feast nights are hosted by local food heroes arrive for 6.30pm for welcome cocktails and nibbles followed by a set dinner at 7.30pm served feasting style on long communal tables.

Example Feast

6.30pm for chats questions and demonstrations

Knightor vermouth and aval dor vodka martinis

Steamed Fowey mussels, knightor wine, herb garden fennel / Roseland vineyard shot venison tartar, sloes, gin

Take a seat at 7.30pm

People and Gardens courgette frothy soup, chive heads, Cornish rapeseed oil
Knightor Madeleine Angevine, Cornwall 2015

Innis Fishery crayfish scampi, wild herb tartar sauce
Knightor Trevannion, Cornwall, 2014

Kittows Red Ruby beef, Skinners ale gravy, Pentewan spring onions, Colwith farm chips, Bearnaise
Chateau Civrac Merlot, Bordeaux, France, 2010

Boddington strawberry summer pudding, Cornish yogurt sorbet, chilli jelly
Knightor Mena Hweg, Cornwall, 2013

All Menu Items Subject To Seasonal And Local Availability, Please Ask About Any Allergies

Knightor Winery, Irelthury, St Austell, PL26 8YQ, 01726 851 101

info@knightor.com www.knightor.com

