



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

Sirloin Beef (GF Option)(DF)

Sirloin of beef served with Yorkshire pudding and meat gravy

Roasted Pork Belly (DF)(GF)

Roasted pork belly served with sage and onion sausage stuffing and meat gravy

Fillet of Shetland salmon (GF)(DF)

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

Nut Roast (VG)(GF)

Root vegetable nut roast served with vegetable gravy and beetroot crisps

Desserts

White chocolate cheesecake

White chocolate cheesecake served with passionfruit sauce and white chocolate shards

Chocolate Orange Tart

Chocolate orange tart served with ginger crumb, chocolate sauce and clotted vanilla ice cream

Vegan Rice Pudding

Vegan rice pudding served with flaked almond and strawberry jam

1 Course - £18

Selection Of Ice Creams

2 Courses - £24

Selection of Cornish Artisan Cheeses (GF Option)

Fig Chutney, Oatcakes, Pickled Celery

3 Courses - £30