



# KNIGHTOR

WINERY

## Sunday Lunch Sample Menu

### Starters

Roasted chestnut mushroom & Hereford tarragon soup (v)  
*Cornish nanny goats cheese*

Smoked salmon mousse  
*pea shoots, lemon dressing, focaccia croute*

Duck liver parfait  
*Knightor piccalilli, rye bread*

### Main Courses

Slow cooked pork shoulder  
*crackling, apple & sage stuffing*

Locally sourced topside of beef  
*served pink or well done*  
*Yorkshire pudding*

Courgette, red pepper, onion & goats cheese strudel (v)  
*Knightor garden herb salsa verde*

*All served with roast potatoes, polenta & parmesan parsnips, red cabbage, Cornish greens, honey glazed carrots, cauliflower cheese, creamy swede mash*

### Desserts

Strawberry summer pudding  
*elderflower sorbet*

Chocolate brownie  
*Rodda's clotted cream, raspberries*

Vanilla crème brûlée  
*seasonal fruit crumble*

Selection of Treleven's ice cream

**2 Courses - £16.50**

**3 Courses - £20.00**

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

