



# KNIGHTOR

— WINERY —

Trethurgy, St Austell, PL26 8YQ  
info@knightor.com | 01726 851 101

## SUNDAY LUNCH MENU

### AMUSE-BOUCHE

Puy lentil and truffle oil soup

### STARTERS

Ham hock and parsley terrine, homemade pickles, brioche toast

Cornish fishcakes, gribiche sauce, mixed salad

Tempura spring onions, brown onion puree, onion seed, sweet parsley dressing (vg)

Leek and potato velouté, smoked haddock, charred onion oil

### MAIN COURSES

Roast rump of Cornish dry aged beef, yorkshire pudding, *served medium rare or well done*

Roast free range chicken, triple pigs in blankets, sage & onion sausage meat stuffing

Mushroom and nut roast, mushroom gravy, sauté wild mushrooms

*All roasts served with roast potatoes, herby new potatoes, cauliflower cheese, honey roasted carrots & parsnips, seasonal greens*

Fillet of sea bream, king prawn linguine

### DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream

Passionfruit cheesecake, raspberry sorbet, white chocolate shards

Mango bavarois, mango chilli and lime sauce, compressed mango

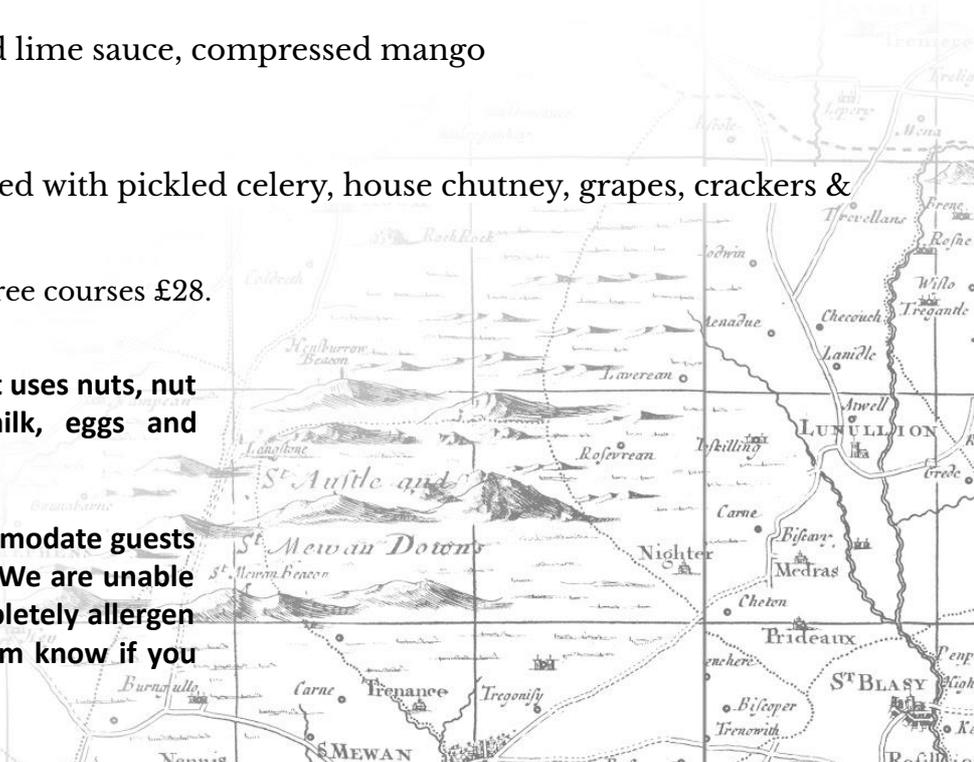
### CHEESE

Selection of Cornish cheeses served with pickled celery, house chutney, grapes, crackers & biscuits - £4 supplement

One course £16, two courses £22, three courses £28.

**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.**





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## CHILDREN'S SUNDAY LUNCH MENU

### STARTERS

Fresh melon and raspberry coulis (v)

Cheesy garlic bread

Soup of the day

### MAIN COURSES

Mini roast of either beef or pork with seasonal vegetables and roast potatoes

Toad in the hole with onion gravy and peas

Chicken goujons with carrot fries

### DESSERTS

Messy churros, chocolate sauce, fresh fruit, marshmallows and popping candy

Selection of ice creams and sorbets with wafers

Rice pudding, clotted cream, strawberry jam

### CHEESE

One course £7, two courses £10, three courses £13

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