

BRUNCH**Whipped avocado on sourdough 10**

slow roasted tomatoes, vegan feta, pumpkin seeds

(pb)

Add 2 free range poached eggs 2.5

House breakfast 13.5

free range eggs, Cumberland sausages, streaky bacon, slow roasted tomatoes, grilled mushroom, house made beans & toasted sourdough

House beans on toast 7

fried egg

(v/gif available)

Plant-based breakfast 12.5

whipped avocado on toast, slow roasted tomatoes, grilled mushroom, hash brown, house made beans

(pb)

Granola 6

yoghurt, nuts, blueberries, banana, maple syrup

(pb)

Buttermilk pancakes 10

choose from

Bacon & maple syrup

Fried chicken, maple gravy, pickled chilli

Blueberry, banana, maple syrup

(v)

Knowlesy breakfast muffin 9

streaky bacon, sausage, egg, cheese

Chorizo hash 9.5

fried egg, brown sauce

ADD ONS

Cumberland sausage 1.5

(gif)

Double streaky bacon 2

(gif)

Hash browns 1.5

(pb/gif)

Poached or fried egg 1.5

(v/gif)

House made beans 1

(pb/gif)

Vegan feta 2

(pb/gif)

STARTERS & SMALL PLATES

ENJOY 3 FOR 2!

Chorizo croquettes 8

smoked paprika mayonnaise

Mac & cheese bites 7

tomato sauce, crispy basil

(v)

Padron peppers 7

smoked sea salt

(pb, gif)

Garlic & chilli prawns 9.5

lime & parsley butter

(gif)

Carrot & red onion bhajis 7

spiced onion & tomato chutney

(pb, gif)

Crispy squid 9.5

gochujang mayo

Knowles fried chicken 9.5

Korean chilli sauce, sesame seeds & spring onions

Beetroot hummus 7

pickled beets, toasted seeds, flat bread

(pb)

Halloumi Fries 8.5

hot honey drizzle

(v)

BURGERS & SANDWICHES WITH FRIES**Knowles cheeseburger 15.5**

burger sauce, pickles, lettuce, slaw

Buttermilk chicken burger 15

sriracha mayo, lettuce, slaw

Crispy red onion & carrot burger 14

lettuce, coriander yogurt, spiced tomato chutney, slaw

(pb)

Steak sandwich 14

Dijon mayo, rocket, mushroom & onions, dipping gravy

MAINS**Beetroot & halloumi salad 12.5**

pomegranate, dill

(v)

make it plant based?

swap halloumi with vegan feta

Severn & Wye smoked haddock & spring onion fishcakes 13.5

creamed leeks, poached egg

including a 175ml glass of Picpoul de Pinet or Cotes du Rhone

Prawn & chorizo linguini 16

chilli, tomato, lemon

gremolata

Haddock & chips 15.5

tartare sauce, mushy peas

(gif)

Chicken Caesar salad 15

cos lettuce, garlic & rosemary

croutons, parmesan cheese

Tues - Sat

Flat iron steak 17.5

garlic butter, fries (gif)

including a 175ml glass of Picpoul de Pinet or Cotes du Rhone

PUDS**Lemon & raspberry meringue cheesecake 6.5**

(v)

1 scoop ice cream 2

Ask the team for today's flavours

(v or pb)

Chocolate brownie 7.5

vanilla ice cream, chocolate sauce

(pb/gif)

Sticky toffee pudding 7

salted caramel sauce

(v)

ON THE SIDE**Belgium fries 4**

(v/gif)

Parmesan & truffle fries 6.5

(v/gif)

Grill garnish 4

roasted tomatoes, mushroom & onion rings

(pb)

Mac & cheese 5

(v)

Dozen onion rings 4

(pb)

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to our team.

Please ask your server to remove this if you would rather it were not added.

Due to shared fryers being used in our kitchen, some fried items may contain gluten, dairy, crustaceans or fish.

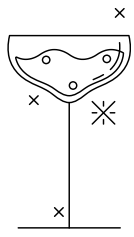
BOOK IN FOR YOUR ROAST

Join us every Sunday for the best roast in West Norwood! With your choice of beef, chicken and veggie wellington, and top ups of gravy and yorkies!

Head to our website to book: knowlesofnorwood.co.uk

HIRE THE HIDEAWAY

Book our cosy Hideaway for over 25 people and get a bottle of Prosecco on us to start your party right!



Tell us the occasion and we will make it a party to remember - with party platters and drinks packages, we've got you covered!

SHOTS 5 FOR £20

Jagerbombs
Baby Guinness
Tequila Rose

Tuaca
Antica Sambuca
(Black/White)

COCKTAILS

2 FOR £14 EVERY FRIDAY

Negroni 11

gin, martini rosso, campari

Espresso Martini 11

absolut vodka, kahlua, espresso

Passionfruit Martini 10.5

absolut vodka, passoa, passionfruit puree, eager pineapple juice

Aperol Spritz 10

aperol, prosecco, soda

Margarita 11

el jimador blanco tequila, cointreau, lime juice, gomme

Old Fashioned 11

woodford reserve, agnostura bitters, orange wheel, brown sugar

Amaretto Sour 10.5

disoranno amaretto, lemon juice, eggless foamer

WHITE WINE

Prime Cuts, South Africa

ripe, fruity & refreshing

Revenant Chenin Blanc, South Africa

yellow fruits & limes

Ancora Pinot Grigio, Italy

dry & refreshing, apples & citrus

False Bay "Windswept" Sauvignon Blanc, South Africa

aromatic, with enchanting tropical & mineral notes

Cave de l'Ormarine Picpoul de Pinet, France

vibrant & fresh, ideal with fish & vegetable dishes

Vila Nova Vinho Verde, Portugal

ripe melon & sherbet lemon, spritz finish

MOKO Black Sauvignon Blanc, New Zealand

classically aromatic with zesty citrus notes

Menade Organic Verdejo, Spain

stone fruit aromas, white peach & herbal characters

RED WINES

Prime Cuts, South Africa

rich plum & red berry fruit, darker spice

Peribanez Tempranillo Tinto, Spain

bright aromas of bramble fruit, touch of spice to finish

Mr Pat Merlot, Australia

soft & juicy, plenty of plums

Adobe Pinot Noir, Chile

medium bodied with fresh strawberries, subtle spice

Boutinot "Les Coteaux" Cotes du Rhone Villages, France

brambly fruit underpinned with oak & sweet spice

Tabali Gran Reserva Malbec

plums, sour cherry & aromas of violets, full & intense

Les Pivones Beaujolais Villages, France

juicy, super ripe, flavours of summer fruit compote

Rippa Dori Ribera del Duero Crianza, Spain

bramble fruit, vanilla, nutmeg & sweet spice

ROSÉ WINE

El Ninot de Paper Rosado, Spain

pale & delicate with ripe summer fruits

Piattini Pinto Grigio Rose, Italy

fresh and fruity with delicate aromas of red berries

Ontanon Clarete Rose

pale coral pink, red berry aromas, elegant, dry finish

Maison Boutinot Cuvee Edalise, France

classic Provencal, delicate & moreish

175ML

250ML

BTL

25

27

29

32

35

35

38

44

25

27

28

33

34

39

43

45

26

29

38

42

SPARKLING & CHAMPAGNE

Le Dolci Colline Prosecco, Italy 6.5/32

classic prosecco, green fruits & soft bubbles

Henners Brut, England 59

incredible English fizz, orange peel & pear drop notes

Champagne Pol Roger Brut Reserve 75

orchard fruits, delicate florals & toasty nuances

HOUSE POURS

Notting Helles, Session Lager 5.3

brewed to German purity laws with premium noble hop varieties. 4%

Rainbow Pilsner, Craft Lager 6

crisp & refreshing with delicious herbal complexity 4.6%

V.E.S.P.A Very Extra Special Pale Ale 6.2

bags of citrus followed by a refreshing bitterness. 4.2%

Portobello Star, British bitter 4.7

a smooth, balanced bitter. brewed with traditional English hop & malt. 4.3%

Pavement Press, Cider 5.8

gently fizzing medium cider. 5%

Jubel, Peach Lager 7

Craft lager cut with fruit, packs the refreshment of a fruit cider with the sessionability of a crisp lager. Vegan and gluten-free. 4%

Blue Moon 6.6

a wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma. 5.4%