

# KNOWLES

OF NORWOOD

## BRUNCH • SERVED 11 - 4 PM

### FULL ENGLISH 13.5

sausage, bacon, fried egg, beans, hash brown, tomato, mushroom, toast (962 Kcal)

### FULL VEGGIE 12.5

veggie sausage, fried eggs, baked beans, tomato, mushroom, hash brown, toast (v) (739 Kcal)

### AVOCADO TOAST 10

slow roasted tomato, vegan feta, pumpkin seeds (pb) (586 Kcal) Add 2 free range poached eggs +2.5 (v) (247 kcal)

### BREAKFAST MUFFIN 9

bacon, egg, sausage, cheese (655 Kcal)

### SEVERN & WYE SMOKED SALMON 10.5

scrambled egg, toasted sourdough (749 Kcal)

### EGGS ROYALE 11

Severn & Wye smoked salmon, poached eggs, English muffin & hollandaise sauce (615 Kcal)

### EGGS BENEDICT 10.5

pulled ham hock, poached eggs, English muffin & hollandaise sauce (632 Kcal)

### BUTTERMILK PANCAKES

bacon, fried egg & maple syrup (1038 Kcal) 10.5

caramelized banana, vanilla ice cream (v) (1007 Kcal) 10

Fried chicken, maple gravy, pickled chillies (714 Kcal) 10

## SMALL PLATES • 3 FOR £21

### PULLED HAM HOCK CROQUETTES 8.5

mustard mayo (467 Kcal)

### CHEESY JALAPENO BITES 7.5

tomato salsa (v) (521 Kcal)

### CRISPY CHICKEN BITES 9.5

Korean chilli sauce, sesame seeds, spring onion (672 Kcal)

### CRISPY SQUID 9.5

gochujang mayo, spring onion (445 Kcal)

### PADRON PEPPERS 7

Maldon sea salt, lemon (pb, gif) (185 Kcal)

### HUMMUS 7

cucumber, pepper & pomegranate salsa, flatbread (pb) (548 Kcal)

### TEMPURA TENDERSTEM BROCCOLI 7.5

lime & mint yogurt, pickled chilli (pb, gif) (170 Kcal)

### HALLOUMI FRIES 9

hot honey drizzle, pomegranate seeds (v) (633 Kcal)

### SEVERN & WYE SMOKED SALMON PÂTÉ 8.5

pickled cucumber, toasted rye bread (197 Kcal)

## MAINS

### FISH & CHIPS 16.5

battered haddock, crushed peas, tartare sauce (gif) (1050 Kcal)

### HONEY & THYME HALLOUMI SALAD 14

avocado, pickled red onion, crispy shallots, lemon dressing (v, gif) (1008 Kcal)

### STEAK & PORTOBELLO STAR ALE PIE 17.5

mash, seasonal greens, caramelised onion gravy (1000 Kcal)

### HALF ROAST THYME & LEMON CHICKEN 17.5

fries, slaw (gif) (1064 Kcal)

## BURGER & A PINT • £10

TUES - FRI • 12 - 4 PM

Quarter pounder, cheese, pickles, burger sauce & fries PLUS your choice of Notting Hells, Pavement Press cider, Pepsi or lemonade

### STEAK & WINE 17.5

flat iron steak, skinny fries, garlic butter (gif) PLUS 175ml Côtes du Rhône or Picpoul de Pinet \*excludes all other offers (989 Kcal)

### HOUSE

### CHEESEBURGER 16.5

burger sauce, lettuce, gherkins, slaw, fries (1175 Kcal)

### BUTTERMILK

### CHICKEN BURGER 16

mayo, lettuce, gherkins, pickled red onion, sriracha mayo, fries, slaw (1070 Kcal)

### SWEET POTATO &

### BEAN BURGER 14.5

chipotle & lime mayo, applewood cheese, lettuce, slaw & fries (pb) (1102 Kcal)

### CUMBERLAND

### SAUSAGES & MASH 15

seasonal greens, caramelised onion gravy, crispy shallots (989 Kcal) Make it plant based with veggie sausages (597 Kcal) 13.5

## SIDES

### BELGIUM FRIES 4.5

(pb, gif) (288 Kcal)

### TRUFFLE & PARMESAN FRIES 6.5

(v, gif) (455 Kcal)

### THYME & HONEY GLAZED CARROTS 4.5

(v) (279 Kcal)

### FAT CHIPS 4.5

(pb, gif) (295 Kcal)

### GRILL GARNISH 4

roasted mushroom, tomato, onion rings, watercress (pb) (170 kcal)

### DOZEN ONION RINGS 4

(pb) (356 Kcal)

## DESSERT

### STICKY TOFFEE PUDDING 7

salted caramel sauce, vegan vanilla ice cream (v) (878 Kcal)

### VEGAN BROWNIE 6.5

chocolate sauce & ice cream (pb, gif) (498 Kcal)

### THREE SCOOPS ICE CREAM 6

please ask our team for today's flavours (pb, gif)

### APPLE & PLUM CRUMBLE 7

vanilla custard (v) (431 Kcal)



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

# KNOWLES

OF NORWOOD

## WHITE WINE

	175ml	250ml	Bottle
<b>BRUME DI MONTE PINOT GRIGIO,</b> Veneto, Italy <i>Light, crisp &amp; refreshing</i>	7.	9.8	28
<b>LONG BEACH CHENIN BLANC,</b> Robertson, South Africa <i>Dry, fresh &amp; fruity with a zippy finish</i>	6.4	8.95	25.5
<b>PRIME CUTS WHITE,</b> South Africa <i>Light-bodied with subtle fruitiness</i>	-	-	23.5
<b>L'ORMARINE PICPOUL DE PINET,</b> Languedoc, France <i>Very food-friendly, with a tangy lick on finish</i>	-	-	34
<b>TORRE LAPELA,</b> Vinho Verde, Portugal <i>Has a natural delicate spritz to retain fruit freshness</i>	8.5	11.9	34
<b>PENCARROW SAUVIGNON BLANC,</b> Martinborough, NZ <i>Refreshingly zingy &amp; elegant with gooseberry notes</i>	9.5	13.3	38
<b>MACON-UCHIZY TALMARD,</b> Burgundy, France <i>Classic, elegant &amp; super-stylish 'villages' Burgundy</i>	-	-	42

## SPARKLING

	125ml	Bottle
<b>BOLNEY BRUT NV,</b> East Sussex, England <i>Traditional method &amp; Champagne-like wine style</i>	-	55
<b>SANTA FOSCA PROSECCO DOC,</b> Veneto, Italy <i>Italian classic, refreshingly crisp &amp; dry</i>	6.25	30
<b>VEUVE CLICQUOT,</b> Reims, France <i>Wonderfully rich, creamy &amp; stylish Champagne</i>	-	75

## COCKTAILS 2 FOR £14

<b>NEGRONI</b> <i>Chase GB gin, Martini Rosso, Campari</i>	11
<b>ESPRESSO MARTINI</b> <i>Chase Original Vodka, coffee liqueur, espresso</i>	11
<b>PASSIONFRUIT MARTINI</b> <i>Chase Original Vodka, passionfruit liqueur, passionfruit puree, pineapple juice</i>	10.5
<b>APEROL SPRITZ</b> <i>Aperol, prosecco, soda, orange wedge</i>	10
<b>MARGARITA</b> <i>El Jimador Blanco, triple sec, lime</i>	11
<b>OLD FASHIONED</b> <i>Whiskey, brown sugar, orange, bitters</i>	11
<b>AMARETTO SOUR</b> <i>Amaretto, lemon, eggless foamer</i>	10.5
<b>BLOODY MARY</b> <i>Chase Original Vodka, tomato juice, Worchester sauce, salt, pepper, lemon</i>	10

## RED

	175ml	250ml	Bottle
<b>ADOBE PINOT NOIR RESERVA,</b> Maipo, Chile <i>Light bodied but with lovely length. Stylish</i>	8	11.2	32
<b>PERIBANEZ TEMPRANILLO TINTO,</b> Castilla, Spain <i>Deep ruby colour and spicy, bramble fruitiness</i>	6.4	8.95	25.5
<b>PRIME CUTS RED,</b> South Africa <i>Light-bodied with subtle fruitiness</i>	-	-	23.5
<b>DON SILVESTRE MERLOT,</b> Central Chile <i>Ripe, black cherry fruitiness &amp; juicy finish</i>	6.9	9.65	27.5
<b>FLORENCIA MALBEC,</b> Mendoza, Argentina <i>Plump blueberry juiciness &amp; vanilla hints</i>	-	-	34
<b>LES COTEAUX COTES DU RHONE VILLAGES,</b> Rhone, France <i>Brightly spicy, medium bodied &amp; delicious</i>	-	-	33
<b>TABALI GRAN RESERVA MALBEC</b> Limari, Chile <i>Elegant structure with vanilla hints, supported by ripe black fruits</i>	9.25	12.95	37
<b>FLEURIE LA MADONE,</b> Beaujolais, France <i>Light-bodied &amp; delicate with bright red fruits. can be served chilled</i>	-	-	39
<b>RIPPA DORI CRIANZA,</b> Ribera del Duero, Spain <i>Medium-bodied &amp; smooth, with toasty oak hints</i>	-	-	42.5

## ROSÉ

	175ml	250ml	Bottle
<b>PIATTINI PINTO GRIGIO BLUSH,</b> Italy <i>Pale coral pink, a dry, fresh &amp; fruity rose with delicate aromas of red berries</i>	7	9.8	28
<b>CUVEE EDALISE ROSE,</b> Provence, France <i>Pale pink yumminess that lingers on the palate</i>	10.5	14.7	38.5
<b>WHISPERING ANGEL ROSE,</b> Provence, France <i>Textbook Provencal rose with silky delicacy</i>	-	-	49
<b>EL NINOT ROSADO,</b> Castilla, Spain <i>Pale &amp; delicate with ripe summer fruits</i>	6.25	8.75	25



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