

KNOWLES

OF NORWOOD

SMALL PLATES • 3 FOR £21

PULLED HAM HOCK CROQUETTES 8.5
mustard mayo (467 Kcal)

GOATS CHEESE BRULEE 7.5
cranberry & maple glaze, toast (v) (357 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)

ROASTED CELERIAC SOUP 7
herb oil, celeriac crisps (pb, gif) (202 Kcal)

RED ONION & CARROT BHAJIS 7
caramelised onion & tomato chutney (pb, gif) (241 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)

STEAK & WINE 17.5

flat iron steak, skinny fries, garlic butter PLUS 175ml Côtes du Rhône or Picpoul de Pinet (gif) (989 Kcal)

**excludes all other offers*

SIDES

BELGIUM FRIES 4.5
(pb, gif) (491 Kcal)

FAT CHIPS 4.5
(pb, gif) (295 Kcal)

TRUFFLE & PARMESAN FRIES 6.5
(v, gif) (609 Kcal)

GRILL GARNISH 4
roasted mushroom, tomato, onion rings, watercress (pb) (170 kcal)

DOZEN ONION RINGS 4
(pb) (356 Kcal)

WINTER GREENS 5
crispy bacon (415 Kcal)

PIGS IN BLANKETS 6
(523 Kcal)

MAINS

FISH & CHIPS 16.5
battered haddock, crushed peas, tartare sauce (gif) (1050 Kcal)

HALF ROAST THYME & LEMON CHICKEN 17.5
fries, slaw (gif) (1064 Kcal)

FILLET OF SEA BREAM 19.5
leek, potato & clam chowder, crispy cavolo nero (gif) (406 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 (pb) (597 Kcal) **13.5**

BUTTERMILK CHICKEN BURGER 16
mayo, lettuce, gherkins, pickled red onion, sriracha mayo, fries, slaw (1070 Kcal)

STEAK & PORTOBELLO STAR ALE PIE 17.5
mash, seasonal greens, caramelised onion gravy (1000 Kcal)

MAPLE CURED GAMMON STEAK 16
fat chips, fried egg, watercress (gif) (770 Kcal)

SIX HOUR BRAISED BEEF 19.5
parsnip mash, winter greens, bourguignon gravy (gif) (741 Kcal)

LENTILS SHEPHERDS PIE 13.5
seasonal greens (pb, gif) (407 Kcal)

HOUSE CHEESEBURGER 16.5
burger sauce, lettuce, gherkins, slaw, fries (1175 Kcal)

DESSERT

STICKY TOFFEE PUDDING 7
salted caramel sauce, vegan vanilla ice cream (v) (878 Kcal)

APPLE & PLUM CRUMBLE 7
vanilla custard (v) (431 Kcal)

AFFOGATO 6
vanilla ice cream, double espresso (v, gif) (513 Kcal)

THREE SCOOPS ICE CREAM 6
please ask our team for today's flavours (pb, gif)

VEGAN BROWNIE 6.5
chocolate sauce & ice cream (pb, gif) (498 Kcal)

LIME & STEM GINGER CHEESECAKE
(498 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)**

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WHITE WINE

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

SPARKLING

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

COCKTAILS 2 FOR £14

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

RED

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

ROSÉ

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



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