

Bird *in* Hand

AT KNOWL HILL

All at 4.50

Baked focaccia with pesto and olive oil - v gf • Butter bean and chive dip with crostini - v gf

Mixed marinated olives with sun blushed tomatoes and feta - v gf • Mushroom scotch egg - v



Homemade soup of the day with rustic bread - v gf 6.25

Sauté of wild mushrooms, garlic and tarragon on toasted focaccia with vegetarian parmesan shavings - v gf 6.95

Ham hock terrine served with pickled vegetables and rustic bread - gf 6.95

Thai style crab cake with sweet chilli dressing on crispy fried greens - gf 6.95

Venison and Armagnac pâté with crostini, redcurrant and juniper jelly - 6.95

Baked cheese with vintage Cheddar, Brinkworth blue and swordfish ale served with rustic bread and vegetable sticks - v gf 11.95 - *Perfect to share*

Antipasti selection of cured meats, Manchego cheese, olives, sun blushed tomatoes, oil and balsamic vinegar with garlic bread - gf 14.50 - *Perfect to share*

Cornish smoked fish board of mackerel, trout and oak smoked salmon with beetroot & horseradish chutney, grilled lemon, rustic breads and tarragon butter - gf 16.95 - *Perfect to share*



Home cooked honey glazed ham with fried free range eggs, slow roasted tomato and chips - gf 12.95 / 7.95

Cornish catch of the day coated in a Wadworth beer batter served with chips, mushy peas and tartare sauce - gf 12.95 / 7.95

Creamy wild mushroom linguine with garlic and truffle oil - v 10.95
Add grilled free range chicken breast 13.95

Vegetable and butter bean tagine served with a fruity couscous, preserved lemon yogurt and toasted flatbread - v 11.95

Smoked trout and beetroot salad with horseradish crème fraîche served with buttered new potatoes - gf 11.95

Fish pie topped with a creamy mashed potato, glazed with cheese and served with buttered green beans - gf 12.95

Pie of the day with roasted root vegetables and creamy mash - 13.50

Thai green chicken & coconut curry with steamed basmati rice and oriental chilli crackers - gf 12.95 / 7.95

Braised bourguignon beef stew with bacon, red wine, mushrooms, shallots served with winter greens and mashed potato - gf 13.95

Pork medallions with sautéed potatoes, chorizo and peas in a peppercorn sauce - gf 13.95

8oz Sirloin steak with Béarnaise sauce, chips, dressed green beans, onion rings & grilled tomato - gf 21.95

Bacon & Cheddar cheese beef burger on a toasted brioche bun with red onion jam, baby gem, tomato, onion rings and chips - gf 12.50

(gf) = these dishes are available as gluten free but please make sure you request this when ordering. (v) = vegetarian option.

All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that the gluten-free meals on the menu are gluten-free. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Beer battered onion rings - v 3.50 • Chips - v gf 3.50 • House salad - v gf 3.50

Rustic garlic bread - v gf 3.50 • Rustic garlic bread with cheese - v gf 4.00

Seasonal vegetables - v gf 3.50



Made how you like it from a choice of brown or white bread

All at 6.95 (unless stated)

Mature Cheddar cheese and chutney - v gf

Mozzarella, sun-blushed tomato, pesto and rocket - v gf

Brie, bacon and cranberry - gf

Beer battered fish goujons with gem lettuce and tartare sauce - gf

Wiltshire ham and double Gloucester cheese with vine tomato and watercress - gf

Smoked salmon, cream cheese and cucumber - gf 7.95

Steak, red onion and Stilton - gf 7.95

Add in a few chips or mug of soup for only 2.00



All at 6.50

Seasonal fruit crumble with a crunchy oat topping, served with custard

Plum frangipane tart served with cinnamon spiced ice-cream

Crème brûlée with Morello cherries and cinnamon spiced shortbread biscuits - gf

Chocolate fondant served with salted caramel ice-cream

Choose 3 scoops from our Marshfields ice cream and sorbet selection, ask us for more details - gf

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - gf 8.95



Americano - 2.50 • Speciality tea - 2.50

Cappuccino - 3.00 • Decaf coffee - 2.50

Double espresso - 2.75 • Espresso - 2.25 • Flat White - 3.00

Hot chocolate - 3.25 • Latte - 3.00 • Pot of tea - 2.75

Fancy something extra special? Please ask us about our syrup flavours.



Seasonal daily specials are always available ask us for more details.

Putting on our Sunday Best

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work!