

SUMMER MENU 2018

OCTOBER TO DECEMBER
LOCALLY SOURCED
SEASONAL PRODUCE
FRESHLY MADE
WITH LOVE

DESSERTS

CHERRY PANACOTTA
SLOE GIN MACERATED CHERRY,
SHORTBREAD
£7.00

STICKY TOFFEE PUDDING
SALTED CARAMEL SAUCE,
BOOZY PRUNES,
CLOTTED CREAM ICE CREAM
£6.00

SPICED VICTORIA PLUM CRUMBLE
HOUSE CUSTARD,
BILLINGTON'S GINGER BISCUIT
£6.00

DARK CHOCOLATE & ESPRESSO MOUSSE
COCOA NIBS, TURKISH DELIGHT
£7.00

CHOCOLATE TART
GRATED CHOCOLATE ORANGE,
ORANGE SORBET
£6.00



SWEET AND STICKY

50ML / BOTTLE

RUBY PORT
£3.00 / £22.00

WINE & SOUL 10 YEAR OLD
TAWNY PORT
£5.50 / £43.00

DOW'S QUINTA DO BOMFIM
VINTAGE PORT
£6.50 / £49.00

CHÂTEAU LE FAGÉ,
MONBAZILLAC, FRANCE
HALF BOTTLE
£18.00

TANNERS MARISCAL
MANZANILLA SHERRY
£3.00 / £22.00

TEA AND COFFEE

FILTERED COFFEE
BY COFFEE FOLK, SHROPSHIRE
'CALLOOH! CALLAY!' SIGNATURE BLEND
£2.50

NOVUS LOOSE LEAF TEA
ENGLISH BREAKFAST, SAPPHIRE EARL GREY,
CITRUS CAMOMILE, EGYPTIAN MINT TEA
£2.00

ESPRESSO
£2.00

DOUBLE ESPRESSO
£3.00

CHOICE OF LIQUEUR COFFEE
FROM £5.50



ICE CREAM

1 SCOOP
£2.00

2 SCOOPS
£4.00

3 SCOOPS
£5.50

CHOOSE FROM

ICE CREAM: VANILLA, CHOCOLATE,
STRAWBERRY, CLOTTED CREAM,
RUM & RAISIN

SORBET: PEAR, LEMON, BLACKBERRY

ICE CREAM FOR THE WHITE LION BY



TO FINISH



OLD FASHIONED
WOODFORD RESERVE RUM, BITTERS,
SUGAR & A DROP OF WATER
£6.00



ESPRESSO MARTINI
CIROC FRENCH VANILLA VODKA,
KAHLUA & ESPRESSO
£7.00



LIMONCELLO
£3.00



CHÂTEAU MONTIFAUD VSOP BRANDY
£4.00



PLEASE ASK TO SEE
OUR CIGAR MENU

01630 647300

LONDON ROAD,
KNIGHTON, TF9 4HJ



@THEKNIGHTONLION
@THEWHITELIONATKNIGHTON

WWW.THEWHITELIONATKNIGHTON.COM

VAT INCLUDED. PLEASE ADVISE US
OF ANY ALLERGIES. ALL OUR FOOD IS PREPARED FRESH IN OUR KITCHEN,
WHERE NUTS, SHELLFISH, GLUTEN & POSSIBLE ALLERGENS ARE HANDLED.
PLEASE ASK FOR A FULL LIST OF INGREDIENTS & DIETARY INFORMATION.

BAR OPEN

MON - TUE: 5PM TO 11PM
WED - SUN: 12PM TO 11PM

SERVING FOOD

WED - SAT: 12PM TO 9PM
SUN: 12PM TO 7PM



BRITISH ARTISAN CHEESEBOARD

CHOOSE 3 FOR £8.50
OR 5 FOR £15.00

PERL LAS P V

PERL LAS MEANS 'BLUE PEARL' IN WELSH - A FITTING NAME FOR THIS CRITICALLY ACCLAIMED BLUE CHEESE MADE IN CARMARTHENSHIRE. THERE'S A RICH CREAMINESS ON FIRST TASTE, FOLLOWED BY A SHORT BURST OF SALTINESS BEFORE THE DELICATE BLUE TANG KICKS IN. A WHITE LION FAVORITE.

SHEEP RUSTLER UP V

CROWNED CHAMPION AT THE 2018 BRITISH CHEESE AWARDS, SHEEP RUSTLER FROM WHITE LAKE IS MADE USING THERMISED EWES' MILK, THEN AGED FOR AROUND THREE MONTHS. THE RESULT IS A SEMI-HARD CHEESE WITH A MEDIUM, MELLOW FLAVOUR THAT IS SLIGHTLY NUTTY WITH A HINT OF CARAMEL. WHITE LAKE'S CHEESEMAKER, RUSSELL, MADE THE FIRST BATCH AND SO SHEEP RUSTLER GOT ITS NAME.

WYFE OF BATH P V

A SEMI-HARD CHEESE IN THE MOULD OF A MATURE CHEDDAR, WYFE OF BATH TAKES ITS NAME FROM CHAUCER'S CANTERBURY TALES AND CUTTING INTO IT YOU WILL GET A TASTE OF OLD ENGLAND. SUCCULENT, NUTTY AND CREAMY. MADE BY PLACING THE CURD IN CLOTH LINED BASKETS, MEANING IT RETAINS THE BASKET SHAPE AND HAS A SOFT LIGHT CARAMEL COLOUR.

PAVE COBBLE P V

MADE FROM EWES' MILK SOURCED FROM A SMALL FAMILY FARM IN SOMERSET. THIS CHEESE IS DELICATELY HAND-LADLED BEFORE BEING SALTED, "CHARCOALED", AND THEN MATURED FOR AROUND 3 WEEKS TO FORM A WRINKLY RIND, PROTECTING A LIGHT MOUSSE-LIKE CORE. THE CHEESE IS NAMED IN CELEBRATION OF THE SPRING CLASSIC BIKE RACES ON THE COBBLED ROADS IN BELGIUM AND NORTHERN FRANCE.

CLARA UP V

JULIAN & HELEN COULDN'T RESIST INCLUDING THIS WONDERFUL WORCESTERSHIRE CHEESE ON THE MENU IN CELEBRATION OF THEIR YOUNGEST DAUGHTER CLARA. THIS CHEESE HAS A BUTTERY FLAVOUR CUT THROUGH WITH LEMONY NOTES AND HINTS OF FRESHLY CUT GRASS, BEFORE IT UNFOLDS INTO A LONG SAVOURY FINISH. THE DARK GREY RIND CONTRASTS AGAINST THE BRILLIANT WHITE PASTE MAKING CLARA A STAR OF THE CHEESEBOARD.

GLOSSARY:

UP: UNPASTEURISED P: PASTEURISED
V: SUITABLE FOR VEGETARIANS

SELECTED FOR THE WHITE LION BY

HARVEY & BROCKLESS
the fine food co