

SUMMER MENU 2018

OCTOBER TO DECEMBER
LOCALLY SOURCED
SEASONAL PRODUCE
FRESHLY MADE
WITH LOVE



BAR OPEN

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

SERVING FOOD

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

BREAD BOARD AGED BALSAMIC, GARLIC & ROSEMARY OLIVE OIL, CANDIED NUTS, OLIVES, SMOKED GARLIC & TRUFFLE BUTTER | £4.00

SMALL PLATES

WHITEBAIT
& SEAWEED TARTAR SAUCE
£6.00

SCOTCH EGG
& A POT OF ENGLISH MUSTARD
£5.00

GARLIC & ROSEMARY BAKED CAMEMBERT
CROSTINI, HOUSE CHUTNEY
£9.00

FLAMING CHORIZO & GOAT'S CHEESE TOAST
£7.00

PORK PIE
HOUSE PICKLED ONIONS, ENGLISH MUSTARD
£4.00

CLASSICS

THE LION'S DIP
SLOW & LOW BRISKET BURGER
IN CHARRED BRIOCHE WITH
RED CABBAGE PICKLE, GRILLED CHEESE,
"COOKING LIQUOR" SAUCE &
SKIN-ON FRIES
£12.00

KNIGHTON BURGER
BEEF BURGER, SMOKED PANCETTA,
DOUBLE CHEESE, CARAMELISED ONIONS,
PICKLED RED ONIONS, HOUSE BURGER SAUCE,
SHREDDED LITTLE GEM, SKIN-ON FRIES
£12.00

FISH & CHIPS
BEER BATTERED SKIPPER'S CATCH,
MUSHY PEAS, SEAWEED TARTAR SAUCE,
CHARRED LEMON, HOUSE CHIPS
£13.00

PIE OF THE WEEK
CREAMY MASHED POTATO,
TENDERSTEM & SEASONAL CABBAGE
£12.00

OPEN FACE LASAGNE
MUSHROOM, PARMESAN, GARDEN HERBS,
LEMON OIL & TOASTED HAZELNUTS
£12.00

MOULES-FRITES
MUSSELS, THYME & PARSLEY
WHITE WINE SAUCE, SKIN ON FRIES,
CRUSTY BREAD
£12.00

SHARING STARTERS

FOR TWO



CURED BRITISH MEATS
SAGE & MUSTARD SALAMI,
CORNISH COPPA,
OXSPRINGS AIR DRIED HAM,
BARBECUED SUFFOLK CHORIZO,
ANTIPASTI, TOASTS
£18.00



FRESH SEAFOOD
CRISPY WHITEBAIT, SEAWEED TARTARE
SAUCE, CRAB TOASTS, SAMPHIRE,
CHARRED LEMON
£17.50

MAINS

ROASTED CAULIFLOWER
PICKLED STEMS, CARAMELISED PUREE,
LEAVES, CAPERS, CITRUS JAM
£13.00

SPICE CRUSTED CORNISH COD
SHIITAKE, FRENCH BEANS,
BUTTERED MASH, ONION JUS
£17.00

BRITISH GAME MIXED GRILL
VENISON STEAK, RABBIT LOIN WRAPPED IN PARMA
HAM, PIGEON BREAST EN CROUTE, DUCK FAGGOT,
BUTTERED MASH POTATO, CRANBERRY SAUCE, ROAST
CARROT, KALE LEAVES, ONION JUS
£27.00

SKIPPERS CATCH
EMARKET

PAN FRIED CHICKEN SUPREME
BLACK GARLIC, SAUTÉED POTATO & MUSHROOMS,
PANCETTA CRUMB, CAULIFLOWER PUREE,
FRENCH BEANS, PANCETTA JUS
£15.00

CONFIT PORK BELLY
BLACK PUDDING BONBON, BRAISED RED CABBAGE,
RED CABBAGE PUREE, APPLE GEL, CIDER JUS,
DAUPHINOISE POTATOES
£16.00

STARTERS

SOUP OF THE DAY
CRUSTY BREAD
£5.00

SEMOLINA CROQUETTE
GRUYERE, VIRGIN MARY TOMATO SAUCE
£7.00 // £13.00

CORNISH QUEEN SCALLOPS
BUTTERNUT TWICE, VINAIGRETTE NERO,
WALNUT & ROSEMARY CRUMB
£9.00

SMOKED GIN & TELICHERRY
PEPPER CURED SEA TROUT
LEMON DILL MAYO, BROWN BREAD,
CULTURED BUTTER
£8.00

PRESSED CHICKEN & HAM HOCK TERRINE
TOAST AND WALNUT, MUSHROOM PESTO
£7.00

BUTTER POACHED PARTRIDGE
PANCETTA, KALEKRAUT,
BLACKBERRY REDUCTION
£8.00

SIDES

HOUSE CHIPS
£3.00

SKIN-ON FRIES
£3.00

CREAMY MASHED POTATOES
£3.00

SAUTEED BRASSICAS
SHALLOTS, GARLIC, HERBS
£3.50

GREEN LEAVES
PECORINO & AGED BALSAMIC
£3.00

HOUSE SALAD
BABY TOMATOES, RED ONION,
GOAT'S CHEESE, CHILLI SALT, CROUTONS
£3.50

3 CHEESE MAC & CHEESE
HERB & BREAD CRUMB CRUST
£4.50 // £9.00

WHITE LION WINTER SALAD
PICKLED APPLE, ROAST CARROT,
CELERIAC, WALNUT & MUSHROOM PESTO,
CRISPY ROSEMARY
£4.00

STEAKS

OUR STEAKS ARE REARED
IN STAFFORDSHIRE &
DRY AGED FOR 35 DAYS

SERVED WITH HOUSE CHIPS
OR HOUSE SALAD

8^{oz} FILLET £22.00
8^{oz} RIBEYE £20.00

BERNAISE £2.00

CRACKED PEPPER £2.00

BONE MARROW BUTTER £2.00

GARLIC & TRUFFLE BUTTER £2.00

WALNUT BUTTER £2.00

@THEKNIGHTONLION @THEWHITELIONATKNIGHTON

WWW.THEWHITELIONATKNIGHTON.CO.UK

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.