

	Pint	Half
Lawless Lager 4.5% ABV	£7.00	£3.50
Pure Pilsner 4% ABV	£6.75	£3.50
Session IPA 4.5% ABV	£7.25	£3.75
Pure Cider 4.65% ABV	£6.50	£3.25
Purity Gold Ale UBU 500ml	£5.	50
Purity Amber Ale UBU 500ml	£5.	50

Beer & Cider

Peroni Nastro Azzurro Lager 330ml	£5.25
Budweiser Lager 330ml	£5.25
Brewdog IPA 330ml	£5.25
Rekorderlig Cider – Strawberry & Lime / Passionfruit	£6.50
Guinness Micro draught	£6.50
Becks Blue 0.05% ABV	£4.00

Wine

	125ml	175ml	250ml	Bottle
White				
Short Mile Bay, Chardonnay 13% ABV	£5.25	£7.25	£10.00	£28.00
Parini Delle Venezie, Pinot Grigio 12% ABV	£6.75	£8.00	£11.00	£30.00
Petal & Stem, Sauvingon Blanc 12.5% ABV	£7.25	£9.50	£12.50	£35.00
Red				
Monte Verde, Merlot 13% ABV	£5.25	£7.25	£10.00	£28.00
	~~~~		640.00	

Short Mile Bay, Shiraz 13.5% ABV	£5.25	£7.25	£10.00	£28.0
Portillo, Malbec 13% ABV	£7.25	£9.50	£12.50	£35.0

#### Rosé

Parini, Pinot Grigio Blush 11.5% ABV
Vendange, White Zinfandel 9% ABV

£6.75	£8.00	£11.00	£30.0
£5.25	£7.25	£10.00	£28.0

11% ABV 750ml Bottle £32.00

10.5% ABV 200ml Bottle £9.00

#### Sparkling

Da Luca Prosecco Vitelli Prosecco



## Spirits

Add a dash to your spirit for £1.25

	25ml	50ml
Gin		
Gordons 37.5% ABV	£5.25	£9.25
Gordons, Pink 37.5% ABV	£5.25	£9.25
Hendricks 41.4% ABV	£6.00	£10.00
Chase, Grapefruit & Pomelo 40% ABV	£6.00	£10.00
Rum		
Malibu 21% ABV	£5.50	£9.75
Bacardi 37.5% ABV	£6.00	£10.00
Captain Morgan, Dark 40% ABV	£5.50	£9.75
Captain Morgan, Spiced 35% ABV	£5.50	£9.75
Whiskey		

#### Vhiske

Jack Daniels 40% ABV	£5.50	£9.75
Glenlivit, Founders Reserve 40% ABV	£6.25	£11.00
Vodka		
Smirnoff Vodka 37.5% ABV	£4.75	£7.75
Grey Goose 40% ABV	£6.00	£11.00

Baileys 17% ABV	£6.00
Pimms No.1 25% ABV	£6.50

#### Mixers

chweppes Tonic Water 89kcal	£2.25
limline 8kcal	

Soft Drinks	
<b>J2O 330ml</b> Apple & Mango, Raspberry & Apple, Orange & Passionfruit	£4.00
Appletizer 275ml	£3.50
Capri-Sun Blackcurrant, or Orange 200ml	£2.25
<b>Cordial</b> Blackcurrant, Orange, or Lime	£1.25
Strathmore Sparkling/Still Water 750ml	£4.00



#### Food served daily from 12pm to 9pm

Enjoy something from our small-plate Knight's Tavern favourites Once you've chosen your food, please head to the bar and place your order

Alcoholic beverages are served to customers over the age of 18 only. Please drink responsibly.



339kcal VGN	Roast Pepper & Tomato Soup Warming tomato & roast pepper flavour soup with butter and baked bread	£7	575kcal Cod Goujon Sub Cod goujons with tartare, iceberg lettuce served in a brioche sub bun
821kcal	<b>Bratwurst Hot Dog</b> A traditional German Bratwurst sausage in a soft brioche finger bun with ketchup and American mustard with crispy onions	£8	818kcal Classic Cheeseburger Classic cheeseburger with gherkins, onion ketchup and mustard on a toasted bun
680kcal V	Brie & Cranberry Toasted Ciabatta	£8	494kcalPlant-based BurgerVGNA plant-based pea protein burger patty with mustard, ketchup, onions & gherkins in toasted bun
625kcal	A toasted ciabatta filled with creamy brie, crisp spinach, and classic cranberry sauce <b>Steak Frites</b> Peppery marinated minute steak on fries topped with nacho cheese sauce	£9	509kcalVegan Shawarma GyrosVGNVegan shawarma soya kebab meat with fresh salad, fries and an Indian sweet chilli sauce wrapped in a warm flatbread

# **Children's**

£8

£8

£8

£9



## Sweets

Mini Churros Sugar coated caramel cream filled churros

379kcal £5

#### Chocolate Brownie

381kcal £5

Warm rich chocolate brownie sponge with chocolate sauce



#### FOOD ALLERGIES AND INTOLERANCES



Sides		
267kcal	Salt & Pepper Squid	£6.50
381kcal	Chicken Tenders	£6.50
147kcal VGN	Tempura Cauliflower with Sweet Chilli	£5.50
389kcal	Fried Halloumi with Honey Soy Sesame Dip	£6.50
385kcal	Fries	£4.50
130kcal VGN	House Salad A mixed edamame beans, brown rice, and kale, mixed with crisp iceberg lettuce & French dressing	£4.50



VGN = VEGAN

Calorie information is based on average preparation and may vary.

Please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen. Adults need around 2,000kcal a day.