

SUNDAY FIXED PRICE

2 COURSE £24

3 COURSE £29

STARTERS

SOUP OF THE DAY



Warm bread, salted butter

CHICKEN LIVER PATE



Smooth, rich chicken liver pate with brandy and herbs, sweet and smoky bacon jam - toasted sourdough for spreading

BRUSCHETTA



Roasted squash, whipped goats cheese and pickled red onions. Toasted focaccia and hot honey

GARLIC MUSHROOMS



Sautéed button mushrooms in a rich garlic butter sauce, finished with a touch of cream and fresh herbs

MAINS

STANDARD SUNDAY ROAST

Choose from 32 day aged beef Topside, tender turkey crown, honey roast ham or roast pork and crackling. Pan fried carrots and green beans, braised red cabbage, mashed and roasted potatoes. Topped off with a home cooked Yorkshire pudding

THE KNOX CHEESEBURGER



Our signature 8oz beef burger, cooked on the chargrill, melted cheddar, salad, house burger sauce, tomato relish, onions rings, chips or fries

LASAGNE AL FORNO

Homemade beef lasagne with slow-cooked ragu layered with pasta and creamy béchamel, baked until golden and bubbling, garlic bread

SAUSAGE & MASH



Signature Cumberland sausages, buttery mash. Finished with a rich slow cooked gravy, buttered vegetables

TRADITIONAL FISH & CHIPS

Beer battered golden haddock, triple cooked thick cut chips, mushy peas or garden peas, chef's tartare sauce and a wedge of lemon.

ADD A JUG OF CURRY SAUCE £3

VEGETABLE VEGAN MOUSSAKA



Homemade mousakka, layers of aubergine, courgette, peppers, onion with a tomato sauce, topped with vegan cheese. Served with salad and chips

DESSERTS

CHERRY BAKEWELL TART

Served warm with custard

BISOFF CHEESECAKE

Biscoff sauce, biscoff crumb, salted caramel ice cream

LEMON TART

Served simply with fresh cream,

CHOCOLATE FUDGE CAKE

Warm, rich chocolate cake, chocolate sauce, salted caramel ice cream

Please be aware that our gluten free and vegan menu items are prepared and cooked in the same kitchen as all our dishes. We work hard to ensure there is no cross contamination by using separate work stations and fryers however we **cannot 100% guarantee** this. There is a chance that trace amounts may cross over from other kitchen areas. Please speak to our staff if you are vegan or gluten intolerant, we can cater for most and alter dishes accordingly.



GLUTEN FREE AVAILABLE



VEGETARIAN