CHRISTMAS MENU

SERVED 21ST DECEMBER- 3RD JANUARY

SMALL PLATES

9.5 EACH
MIX AND MATCH 3 FOR 24

KOREAN CRISPY CHICKEN
Crispy chicken strips coated in a sticky chilli and sesame glaze, served with kimchi.

STICKY BBQ MEATBALLS
Tender beef meatballs in a rich smoky barbecue sauce, finished with crispy onion and fresh spring onion.

CHICKEN LIVER PARFAIT (GFA)
Smooth chicken liver parfait, served with thyme-roasted grapes, a rich balsamic reduction and golden toasted sourdough.

BAKED GOAT'S CHEESE BRULEE (GFA)
Creamy baked goat's cheese with a delicate caramelised sugar crust, served with toasted sourdough.

COCONUT CHICKEN CURRY
Aromatic coconut chicken curry, complemented by spiced pineapple chutney, crispy onion bhaji crumb and warm naan bread.

BANG BANG CAULIFLOWER
Crispy cauliflower florets, tossed in a creamy sweet and spicy bang bang sauce, finished with spring onions and fresh chilli.

SMOKED HADDOCK & LEEK GRATIN (GFA)
Smoked haddock and buttery leeks in a rich, creamy sauce, topped with golden Parmesan crumb, served with pickled fennel and dill.

BUTTERNUT SQUASH HUMMUS (GFA)
Creamy roasted butternut squash hummus topped with toasted chickpeas, served with grilled sourdough.

BLOODY MARY PRAWN CUPS
Tiger prawns nestled in crisp baby gem leaves with a punchy Bloody Mary vodka sauce, pickled cucumber and celery, finished with lemon and a sprinkle of celery salt.

CAJUN CALAMARI
Cajun-spiced calamari with Asian slaw, lime aioli and fresh coriander.

MAINS

TRADITIONAL CHRISTMAS DINNER (GFA) 18.5
a golden roasted crown of turkey, delicately seasoned with rosemary, thyme and sage. served with traditional trimmings and rich pan gravy

CLASSIC STEAK PIE 20
Tender chunks of beef in a rich, savoury gravy, encased in golden hot water crust pastry, served with buttery mash or triple-cooked chips and seasonal vegetables.

BAKED SALMON FILLET 19.5
Baked salmon fillet with creamy potato dauphinois, tender broccoli florets and a delicate lemon sauce finished with dill oil.

8oz SLOW BRAISED BEEF 21.5
Slow-cooked in a rich red wine, shallot, bacon and mushroom sauce. Served with buttery champ potatoes and seasonal vegetables.

SOY & GINGER GLAZED CHICKEN
Tender chicken glazed with soy, ginger and garlic, served with silky cauliflower and miso puree, broccoli florets and crisp noodles.

TRADITIONAL FISH AND CHIPS 18.5
Golden beer-battered haddock served with triple-cooked chips, mushy peas, homemade tartare sauce and a wedge of fresh lemon.

BEETROOT, APPLE AND SPINACH WELLINGTON 17.95
Roasted beetroot, sweet apple and wilted spinach encased in golden puff pastry, served with mashed potatoes, seasonal vegetables and a red wine jus.

BURGERS

THE FESTIVE BURGER
Our signature 8oz beef burger with melted brie, crispy bacon, sage and onion stuffing and cranberry mayo. topped with a golden pig in blanket.

THE KNOX BURGER 15.5
Our signature 8oz beef burger, cooked on the chargrill with salad, house burger sauce, tomato relish, onion rings and triple-cooked chips or fries.

INDIAN BHAJI BURGER (VEGAN) 15
Crispy onion and potato bhaji on baby spinach, mango chutney and minted plant-based yogurt on a lightly toasted bun, served with a choice of triple-cooked chips or fries.

KOREAN CHICKEN BURGER 16.5
Crispy Korean spiced chicken burger with kimchi in a toasted brioche bun, served with garlic aioli and triple-cooked chips or fries.

BURGER TOPPINGS

MEAT +3	CHEESE +2.5	VEGGIE +1.5
Chilli beef	Cheddar	Mushrooms
Pulled pork	Blue cheese	Fried onions
Bacon	Goat's cheese	Jalapeños
	Parmesan	Fried egg **+2**

SIDES

TRIPLE-COOKED CHIPS	4.5
SKINNY FRIES	4.5
GARLIC BREAD	6
CHEESY GARLIC BREAD	7.5
HOUSE SALAD	5.5
ONION RINGS	5.5
MAC & CHEESE	7.5

CHILDREN'S MENU

UNDER 12s

LITTLE RANCHER BURGER 8.5
Juicy 4oz beef burger topped with melted cheddar, served with chips or fries.

LITTLE CHICKS CRISPY CHICKEN BITES 8.5
Battered chicken bites with a choice of chips or fries and garden peas or beans.

LITTLE CAPTAIN'S FISH AND CHIPS 8.5
Battered fish goujon with a choice of chips or fries and garden peas or beans.

MIGHTY MEATBALL PASTA 8.5
Macaroni pasta in a homemade tomato or pesto sauce with beef meatballs.

LITTLE MAC ATTACK 8.5
Lashings of cheese sauce over macaroni then under the grill to give a crispy topping.

SANDWICHES

AVAILABLE 12-4

NOT AVAILABLE ON SUNDAYS

ALL SANDWICHES ARE SERVED IN A TOASTED CIABATTA WITH A SEASONAL DRESSED SALAD.

£9.50

ADD TRIPLE-COOKED CHIPS OR SOUP FOR £3.50

HOT BEEF AND CARAMELISED ONION
Hot roast beef with slow-cooked onions, peppery rocket and horseradish mayo served with a rich dipping gravy.

POSH FISH FINGER
Golden beer-battered fish goujons with crispy baby gem and homemade tartare sauce, finished with a squeeze of fresh lemon.

GOAT'S CHEESE AND CHILLI MELT
Creamy baked goat's cheese with homemade tomato and chilli jam, peppery rocket and crispy onions, finished with a drizzle of balsamic glaze.

HUNTERS CHICKEN MELT
Tender chicken breast, smoky bacon, melted mature cheddar and rich barbecue sauce, topped with crispy onions.

ROASTED SQUASH AND RED PEPPER
Our homemade roasted butternut squash hummus, sweet roasted red peppers, peppery rocket and pickled red onions, finished with crispy chickpeas.

THE CHRISTMAS CRACKER
Roast Turkey, sage and onion stuffing and pigs in blankets with fresh baby gem lettuce and cranberry mayo. served with a rich dipping gravy.

SHARING

MEXICAN NACHOS 11 | 16.5
Our staple and ever popular nachos, in two sizes, to share or not! Tortilla chips, loaded with a topping of your choice, melted cheese, jalapeños, spicy tomato salsa, sour cream and guacamole.
Choose your topping:
Pulled pork
Spicy chilli beef
Just cheese

SMASHED CHEESE BURGER DIRTY FRIES 14.75
Skinny fries loaded with smashed beef burger, nacho cheese sauce, burger sauce, pickled gherkins and red onion.

GLUTEN FREE VEGAN (GFA) GLUTEN FREE AVAILABLE

All food is prepared in our kitchen where nuts, gluten and other allergens could be present. If you have a food allergy please let us know before ordering. Our staff will be happy to help you choose a suitable dish.
All our food is homemade and freshly prepared in the Knox Kitchen.