

SMALL PLATES

- Roast butternut squash, carrot & turmeric humus, flatbread (pb) (744 kcal) 7.5**
Crispy squid, smoked chilli jam, coriander & lemon (gif) (436 kcal) 9.5
Buffalo chicken bites, blue cheese dip (1218 kcal) 9.5
Padron peppers, smoked sea salt (pb) (gif) (138 kcal) 7.5
Cheeseburger croquettes, burger sauce (1150 kcal) 8
Maple & Sriracha cauliflower wings (pb) (gif) (365 kcal) 7.5

SUNDAY ROASTS

All roasts served with roast potatoes, seasonal vegetables, Yorkshire pudding & lashings of gravy

- Rosemary, garlic & lemon roasted half chicken (1466 kcal) 18.5**
Roast rump of beef (1124 kcal) 19.95
Sage & onion stuffed porchetta (1545 kcal) 18.5
Sweet potato & butternut squash Wellington (pb) (974 kcal) 16
Sunday roast trio: Rosemary, garlic & lemon roast chicken, rump of beef & porchetta, crackling (2076 kcal) 26

Cauliflower cheese (v) (464 kcal) 6 **Pigs in blankets (864 kcal) 6.5** **Sage & onion stuffing (pb) (450 kcal) 4.5**

MAINS

- Butternut, sweet potato, carrot & ricotta lasagne, walnut & pomegranate crust (v) (gif) (983 kcal) 15**
Aubergine curry, coriander rice, flatbread, pickled red onion (pb) (1436 kcal) 14.5
Fish & chips, mushy peas, fat chips, tartare sauce (1056 kcal) 17.5
Sausage & mash, winter greens, beer gravy (1346 kcal) 12.5
House salad, quinoa, avocado, roasted squash, radish, shaved courgette, mixed leaves (pb) (gif) (615 kcal) 13.5
Dirty double smashed cheeseburger, bacon jam, burger sauce, skin on fries (1599 kcal) 17.5
Korean fried chicken burger, kimchi mayo, iceberg, lime & coriander slaw, skin on fries (1599 kcal) 17.5

PUDDINGS

- Banana & walnut bread and butter pudding, salted caramel ice cream (v) (1002 kcal) 6.5**
Toffee apple crumble, vanilla custard (v) (974 kcal) 6.5
Affogato with vanilla ice cream (v) (140 kcal) 6
Selection of ice cream & sorbet (v) or (pb) 2 per scoop

SIDES

- Skin-on fries (v) (619 kcal) 5**
Truffle mac & cheese (v) (654 kcal) 6.5
Dirty fries, bacon jam, cheese (gif) (710 kcal) 7.5
Dirty hash browns, bacon jam, cheese (574 kcal) 7.5



BOOK YOUR PARTY AT KNOWLES

We have great spaces for any occasion with no hire fees
Ask one of our team for more information or enquire at
www.knowlesofnorwood.co.uk

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish.

A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team.

Please ask your server to remove this if you would rather it were not added.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)

KNOWLES

OF NORWOOD

WHITE WINES	125ml	175ml	Bottle
Brume di Monte Pinot Grigio , Veneto, Italy	5.45	7.35	29.5
Long Beach Chenin. Blanc , Robertson, South Africa	5.05	6.75	27
Prime Cuts White , South Africa			25.5
l'Ormarine Picpoul de Pinet , Languedoc, France	6.65	8.95	36
Torre Lapela Vinho Verde , Portugal			34.5
Moko Sauvignon Blanc , Marlborough, New Zealand	6.95	9.35	37.5
Macon-Uchizy Talmard , Burgundy, France			42

RED WINES

Adobe Pinot Noir Reserva , Maipo, Chile	6.25	8.45	34
Peribanez Tempranillo , Castillo, Spain	5.30	6.95	27.5
Prime Cuts Red , South Africa			25.5
Don Silvestre Merlot , Central Chile	5.10	6.95	27.5
Les Coteaux Côtes du Rhone Villages , Rhone, France	6.45	8.75	35
Tabali Gran Reserve Malbec , Limari, Chile	7.25	9.75	39
Rippa Dori Crianza , Ribera del Duero, Spain			45

ROSÉ WINES

Piattini Pinot Grigio Blush , Italy	5.45	7.35	29.5
El Ninot Rosado , Castillo, Spain	4.95	6.75	26.5
Cuvée Edalise Rosé , Provence, France			39.5
Whispering Angel Rosé Provence, France			49.5

SPARKLING WINES

Santa Fosca Prosecco , Veneto, Italy	6.8		34
Bolney Brut , East Sussex, England			59
Veuve Clicquot NV , Reims, France			79

£4.95 PORTOBELLO PERKS

12-7PM MONDAY TO FRIDAY

Pravha, Off-Peak IPA, London Pilsner, Portobello Cask Ale and Aspull pints

175ml House Wines or a G&T



250ml glasses are available - please ask your server