Draugl	ht by	Purity
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	Pint	Half
Lawless Lager 4.5% ABV	£7.00	£3.50
Pure Pilsner	£7??	£3??
Session IPA 4.5%ABV	£7.25	£3.75
Pure Cider	£6.50	£3.50

### Beer & Cider

Deer ee Claer	
Purity Gold Ale UBU	£5.50
Purity Amber Ale UBU	£5.50
Peroni Nastro Azzurro Lager	£4.50
Budweiser Lager 330ml	£6.00
Brewdog IPA 330ml	£6.00
Becks Blue 0.05% ABV	£4.00
Rekorderlig Cider –	£7.00
Strawberry & Lime / Passionfruit	
Guinness Micro draught	£6.50

### Wine

	125ml	175ml	250ml	Bottle
White				
Short Mile Bay, Chardonnay	£5.25	£7.25	£10.00	£28.00
Parini Delle Venezie, Pinot Grigio	£6.75	£8.00	£11.00	£30.00
Petal & Stem, Sauvingon Blanc	£7.25	£9.50	£12.50	£35.00

### Red

Short Mile Bay, Shiraz	£5.25	£7.25	£10.00	£28.00
Monte Verde, Merlot	£5.25	£7.25	£10.00	£28.00
Portillo, Malbec	£7.25	£9.50	£12.50	£35.00

### Rose

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Vendange, White Zinfandel	£5.25	£7.25	£10.00	£28.00
Parini Delle Venezie, Blush Pinot Grigio	£6.75	£8.00	£11.00	£30.00

### Sparkling

Da Luca Prosecco	11% ABV 750ml Bottle	£32.00
Vitelli Prosecco	10.5% ABV 200ml Bottle	£9.00

### Spirits

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Add a	aasn	το	your	spirit	$\mathbf{10r}$	エエ・ムン

	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	£10.0
Chase, Grapefruit & Pomelo 40% ABV	£6.00	£10.0
Rum		
Malibu 21% ABV	£5.50	£9.75
Bacardi 37.5% ABV	£6.00	£10.0
Captain Morgan, Dark 40% ABV	£5.50	£9.75
Captain Morgan, Spiced 35% ABV	£5.50	£9.75
Whiskey		
Jack Daniels 40% ABV	£5.50	£9.75
Glenlivit, Founders Reserve 40% ABV	£6.25	£11.0
Vodka		
Smirnoff Vodka 37.5% ABV	£4.75	£7.75
Grey Goose 40% ABV	£6.00	£11.0
Baileys 17% ABV		£6.00
		20,00

### Mixers

Schweppes Tonic Water 89kcal	£2.
Slimline 8kcal	

### Soft Drinks

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





Food served daily from midday to 9pm

Enjoy something from our small-plate Knight's Tavern favourites.

Choose a table, note the number, head to the bar to place your order, and we'll bring your food over.



# Tavern Classics



### Classic Cheeseburger

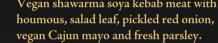
slaw in a toasted bun

VGN

### Vegan Shawarma Salad Bowl £11



### A classic juicy beef burger topped with melted cheese, onion, gherkins, mustard, ketchup on a toasted bun and a pot of slaw



### Gochujang Chicken Burger £12

Korean-inspired crispy chicken smothered

in sweet and spicy gochujang sauce, with

### 504kcal Fable Mushroom Burger

£9

### A fable mushroom patty crispy red cabbage, onions, vegan cheese in a toasted bun

### 604kcal Steak Frites £12

Soft Tacos £9

### Peppery marinated minute steak on fries topped with nacho cheese sauce

A trio of soft tacos filled with either fish goujons [356kcal], BBQ pulled pork [392kcal]

## Children's

### Tomato Pasta

£5

£5

### A bowl of penne pasta tossed in a rich tomato



Add grated cheese topping for £1 extra

### 515kcal Sausages & Chips

Two pork sausages with crispy chips

### 537kcal Chicken Goujons & Chips

Two crispy golden-breaded chicken goujons, served with crispy chips

### Cheese & Ham Toastie

A toasted classic with Wiltshire ham and melted cheese

# Sharers



### Bloomin' Onion Sharer

jackfruit VGN 221kcal , shawarma VGN

£8

A tavern classic! A whole onion fried to golden perfection, served with chipotle mayo. Perfect for a group to order for the table

### Goat's Cheese & Red Onion Chutney Flatbread Sharer

£12

A warm flatbread topped with creamy goat's cheese, caramelised red onion chutney, and fresh roquette

### Soft Tacos Sharer

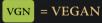


## Sides









Calorie information is based on average preparation and may vary.

### FOOD ALLERGIES AND INTOLERANCES

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.



