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# KNOLL HOUSE

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## LUNCH MENU

Served from 12pm until 2:30pm

### STARTER

**Warm smoked mackerel salad £11 (GF\*, DF\*)**

Roasted potatoes, horseradish & sea-salted croutons

**Whipped rosary goats cheese £11 (GF)**

Candied walnuts, heritage beets & bittersweet salad

**Pulled pork croquettes £10 (DF)**

Grain mustard mayonnaise & pickles

**Soup of the day (DF\*, GF\*) £8.50**

### SIDES £5

**Greens of the day (GF, DF\*)**

**Buttery potatoes (GF, DF\*)**

**Mixed leaf salad (GF, DF\*)**

**Sea salted chips (GF, DF)**

### DESSERTS

**Selection of New Forest ice creams or sorbets (GF, DF\*) £2.50 per scoop**

**Cakes of the day £4**

Consult with the team for the daily cakes

**Local Cheeseboard £13**

Served with crackers, Dorset chutney, celery & grapes

### DESSERT WINE

Moscato d'Asti, Italy (100ml glass) **£8.50**

Tokaji Katinka, Hungary (100ml glass) **£12.80**

### MAIN COURSE

**The Knoll House club (GF\*) £18**

Chicken breast, smoked back bacon, rocket & harissa mayo **on ciabatta** with sea salted chips & house slaw

**The Knoll House veggie club (GF\*) £16**

Creamy mozzarella, basil, smoked tomato & pine nuts **on ciabatta** with sea salted chips and house slaw

**The Knoll House seafood club (GF\*, DF) £18**

King prawns, Marie Rose sauce & baby gem **on ciabatta** with sea salted chips & house slaw

**Gressingham duck leg (GF, DF) £22**

Braised red cabbage, truffle chips & proper gravy

**Roasted fillet of South Coast hake (GF, DF\*) £24**

Buttery potatoes & green herb sauce

**Garden pea, mint & lemon risotto cake £18**

Aged parmesan, rocket & hazelnut

### HOT DRINKS SELECTION

(Decaffeinated option available)

Tea **£3.25** Cappuccino **£3.65** Americano **£3.65**

Hot Chocolate **£3.50**

Latte **£3.65** Mocha **£3.65** Flat White **£3.65**

Espresso (single or double) **£3.65/£4.05**

DF – Dairy free DF\* - Dairy free upon request GF – Gluten free GF\* - Gluten free upon request PB – Plant Based

Food prepared on these premises may contain allergens. Please ask a member of staff before ordering. A 10% gratuity charge will be added to your bill. 100% of gratuities are shared amongst the entire team throughout the hotel.