
KNOLL HOUSE

A LA CARTE MENU

Subject to availability

STARTER

King prawn cocktail (GF*,DF) £13

Baby gem, Marie Rose sauce, Brown bread & butter

Silky smooth Burrata cheese (GF) £12

Isle of Wight tomatoes, basil, cold pressed olive oil & Dorset sea salt

Crispy fried goat's cheese £10

Sweet pepper relish, hazelnuts & dressed rocket salad

Harissa houmous (GF*,PB) £9

Olives, pine nuts, pea & mint falafel, pitta bread

Seared Barbary duck breast (GF,DF) £16

Radicchio, pink peppercorn & pomegranate dressing

Serrano ham (GF,DF*) £10

Rocket, shaved parmesan, watermelon & roasted peppers

Soup of the day £8

MAIN COURSE

Pan-roasted rump of lamb (GF,DF*) £34

Harissa, potatoes, feta, minted Greek yoghurt & a rich meat jus

Herb crusted fillet of South Coast hake £27

Smoked salmon potato gratin, creamed leeks & a green herb sauce

Pan fried fillet of sea bass (GF,DF*) £26

Isle of Wight tomatoes, samphire, capers & a lemon, garlic & herb butter

Pan-roasted breast of corn-fed chicken £24

Parmesan tater tots & buttery sweetcorn puree

Summer vegetable, coconut, chilli & lemongrass curry (PB,GF) £19

With spiced rice, green bean & toasted sesame salad

Four cheese mac & cheese £20

Roquito peppers, herby coastal cheddar & parmesan crumbs

SIDES £5

Greens of the day (GF,DF*)

Buttery potatoes (GF,DF*)

Isle of Wight tomato salad (GF,DF*)

Sea salted chips (GF,DF)

Mixed leaf salad (GF,DF*)

Honey & chilli carrots (GF,DF)

DESSERT

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

Please ask a member of staff for flavour options

Rich chocolate torte £10

Sea salted pistachio and New Forest ice cream

Classic vanilla crème brûlée (GF*) £9

All butter shortbread

Baked berry cheesecake £10

Seasonal berry compote and New Forest ice cream

Sticky toffee pudding £11

Toffee sauce, vanilla ice cream & candied walnuts

Local cheeseboard £13

Dorset smoked red, Coastal cheddar, Dorset Blue Vinny

Crackers, chutney, celery & grapes

DESSERT APERITIF

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

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

Finest Reserve Ruby Port Quinta do Crasto (50ml glass) **£6**

Fine White Port Graham's (50ml glass) **£6.85**

LIQUEUR COFFEE £9.50

Fresh coffee with your favourite liqueur, topped with cream

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

VG - Vegetarian

PB – Plant Based

Food prepared on these premises may contain allergens. Please ask a member of staff before ordering.

A 10% discretionary gratuity will be added to your bill

100% of gratuities are shared amongst the entire team throughout the hotel