
KNOLL HOUSE

LUNCH MENU

Served from 12pm until 2:30pm

STARTER

Silky smooth Burrata cheese (GF) £12

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

King prawn cocktail (GF*, DF) £13

Sea salted cucumber, brown bread & butter, spiced Marie Rose sauce

Crispy fried goat's cheese £10

Sweet pepper relish, hazelnuts & dressed rocket salad

Harissa houmous (GF*, PB) £9

Olives, pine nuts, pea & mint falafels with crisp pitta bread

Soup of the day (DF*, GF*) £8

Bread rolls & butter

SIDES £5

Greens of the day (GF, DF*)

Buttery potatoes (GF, DF*)

Knoll House 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

Breaded chicken breast, smoked back bacon, buttermilk dressing, rocket & rose harissa **on ciabatta** with sea salted chips

The Knoll House veggie club (GF*) £15

Creamy mozzarella, basil, heritage tomatoes, roasted sweet peppers, red onion & rocket **on ciabatta** with sea salted chips

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

King prawns, smoked salmon & crab meat, Marie Rose sauce, baby gem **on ciabatta** with sea salted chips

Four cheese mac & cheese £20

Roquito peppers, herby coastal cheddar & parmesan crumbs

Pan-roasted breast of corn-fed chicken £24

Parmesan tater tots & buttery sweetcorn puree

Herb crusted fillet of South Coast hake £27

Smoked salmon potato gratin, creamed leeks & green herb sauce

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.