



SUNDAY LUNCH

TO SHARE

The Hunters Picnic	£16.25
Ham Hock & Mushroom Terrine, Woburn Venison Scotch Egg, Wookey Hole Cheddar, Rabbit & Olive Sausage Roll, Local Beer Jelly & Stone Baked Flat Bread	
Baked Camembert V, GFA	£12.75
Fig, Cranberry & Orange Relish, Sourdough Soldiers	
Home-made Artisan Breads GFA, V	£3.75
Farrington Rapeseed Oil & Balsamic, Salted Butter	
Stone Baked Pizzetta, Honey Roast Garlic & Rocket V	£4.75
<i>(add cheese £1)</i>	
Nocellara Olives , Chilli & Lemon GF, V, DF	£3.00

SMALL PLATES

Pumpkin Soup V, GF	£5.00
Lemongrass Oil, Toasted Seed Bread	
Woburn Venison Scotch Egg DF	£7.25
Celeriac Remoulade	
Ham Hock & Mushroom Terrine GFA, DF	£6.75
Apple Chutney, Rustic Toast	
Duo Of Mackerel GFA	£7.50
Pate & Cured, Pickled Cucumber, Spiced Tomato, Bread Crisps	
Smoked Haddock & Anya Potato Gratin GF	£8.50
Spinach, Truffle Oil	
Roast Duck Salad GF, N, DF	£7.75
Bean Sprouts, Red Onion & Coriander, Asian-Style Dressing	
Mozzarella, Leek & Saffron Arancini V, GFA	£6.50
Roasted Red Pepper Sauce	

VEGETARIAN

Chickpea, Cauliflower & Coconut Curry V, GF, DF	£12.75
Steamed Wild Rice	
Sage Gnocchi V, N	£13.00
Wild Mushrooms, Chestnut & Goat Cheese Crumb	
Superfood Salad of Butternut Squash V, GF, N	£12.00
Spinach & Hazelnut, Crispy Kale, Pomegranate Molasses Dressing	

SIDES

Chunky Chips V, GF, DF	£3.50
Root Vegetable Mash V, GF	£3.75
Sweet Potato Fries V, GF	£4.00
Glazed Rainbow Carrots GF	£4.00
Buttered Tenderstem Broccoli, Toasted Almond V, GF, N, DFA	£4.00
Gem Lettuce, Harvest Apple, Blue Cheese & Walnut Salad VGF, N	£3.50

ROASTS

served with Roast Potatoes, Yorkshire Pudding, Braised Carrots, Autumn Greens & Cauliflower Puree, Gravy

Dry-aged Rump of Beef GFA	£14.50
Slow-cooked Lamb Shoulder GFA	£14.25
Pork Loin, Bramley Apple Sauce & Crackling GFA	£13.75
Tomato & Herb Nut Roast, Mushroom Gravy V, GFA, N	£12.50
All 3 Meats	£17.00

MAINS

Steak & London Stout Pie	£14.50
Root Vegetable Mash, Kale & Gravy	
Roasted Whole Torbay Sole GF, DFA	£18.50
Salt Baked Potato, Wilted Spinach, Brown Shrimp Butter	
Pan-fried Hake GF	£15.75
Sweetcorn & Bacon Chowder, Poached Egg	
British Coastal Fish of the Day - see the blackboard	
Chicken Supreme	£15.00
Cheddar Croquette & Broccoli Puree, Golden Raisin Jus	

STEAKS

Naturally Produced Prime Beef - All Served with Chips, Grilled Mushroom, Watercress & Shallot Salad *(upgrade to sweet potato fries £1)*

10oz Dry-aged Rump GF	£19.50
8oz Dry-aged Ribeye GF	£22.50
Steak of the Day - see the Specials Board	
Sauces £1.50	
Green Peppercorn & Brandy GF, House Harissa Aioli GF, DF, Marmite & Black Pepper Butter GF, DF	

WHAT'S ON AT THE KNIFE & CLEAVER

Keep up to date with special events at your favourite pub by visiting our website and signing up to our newsletter.

theknifeandcleaver.com

For any allergen information please contact a member of our team.
V Vegetarian | GF Gluten Free | GFA Gluten Free Available | N Contains Nuts

A 10% optional gratuity will be added to tables of eight or more.
This is distributed between the whole team. Thank You.