



TRADITIONAL COUNTRY PUB
Good food, proper portions & a warm welcome

NIBBLES

Mixed Olives – 4

Ciabatta Bread, Balsamic & Oil or Butter – 1pp

SOMETHING TO START

Homemade Soup of the Day – 8 *gfa,vg*

A hearty seasonal soup, served with crusty bread & butter

Homemade Pork & Prosciutto Scotch Egg – 10

Stokes brown sauce & a crisp prosciutto crumb

Sticky Pork Belly Bites – 12 *gf,df*

Soy, ginger, chilli, sesame & spring onions

Whitby Whitebait – 9 *df,v*

Crisp fried whitebait, house tartare & chargrilled lemon

White Stilton Pâté – 10 *gfa,v*

Celery & apple cider chutney, pickled red onions, crackers & candied walnuts

PUB FAVOURITES

Our Signature Ham, Egg & Chips – 22 *gf,df*

On the bone slow-cooked honey glazed ham hock, two fried eggs & gastro chips

Doom Bar-Battered Fish & Chips – 20 *gfa,df*

Beer-battered cod, gastro chips, minted pea purée & house tartare

Trio of Cambridgeshire Sausages – 18 *gfa,vg*

Local pork sausages, mash & rich red onion gravy

Pie of the Day – 20/18 *df*

Our Meat or Vegetarian Pie of the Day, gastro chips, seasonal vegetables & proper gravy

Slow-Roasted Lamb Shank – 28 *dfa*

Tender slow-roasted in rosemary & red wine sauce with mash & roasted root vegetables

Norfolk Chicken Supreme – 24 *gf,dfa*

Light garlic mash, glazed carrots, tenderstem & creamy mushroom sauce

FROM THE GRILL

8oz Sirloin Steak – 32 *gf*

Gastro chips, grilled tomato, confit mushrooms & watercress

8oz Rump Steak – 27 *gf*

Gastro chips, grilled tomato, confit mushrooms & watercress

Add a Sauce pot – 3

Creamy Blue Cheese, Creamy Mushroom or Peppercorn Sauce

A NOTE FROM THE KITCHEN

Please speak to a member of our team regarding allergies or dietary requirements. Whilst every care is taken, we cannot guarantee that any dish is completely free from allergens.

GFA - Gluten Free Available, **GF** - Gluten Free, **V** - Vegetarian, **VG** - Vegan, **VGA** - Vegan Available, **DF** - Dairy Free, **DFA** - Dairy Free Available

Please be advised, a discretionary 10% service charge will be added to table of 4 or more – This menu is served Wednesday to Saturday



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BURGERS

The Knibbs Beef Burger – 18

Cheddar, burger sauce, baby gem & gherkin, brioche bun, fries & dressed salad

Southern Fried Chicken Burger – 18 *gf,df*

Crispy tenders, burger sauce, baby gem & gherkins, brioche bun, fries & dressed salad

Field Mushroom Burger – 16 *gf,vga*

Giant field mushroom, vegan mayo, baby gem, goat's cheese & red onion marmalade, brioche bun, fries & dressed salad

PIZZAS

Hand-stretched, stone-baked 11" pizzas, made with rich tomato sauce, mozzarella & oregano.

The Margherita – 14 *v,vga*

The Pepperoni – 16

The Ham & Mushroom – 16

The Meat Feast – 16 Pepperoni, ham & spicy ground beef

The Spicy Beef – 16 Spicy ground beef & jalapeños

The Garden – 15 *v,vga* Red onions, courgette, red peppers & water cress

The Fungi 15 *v,vga* Mushrooms, goat's cheese on a cheddar & mozzarella blend

SOMETHING ON THE SIDE

Gastro Chips or French Fries – 5 *gf,df,v,vg*

Add cheese – 2

Doom Bar Battered Onion Rings – 5 *df,v,vg*

Homemade Coleslaw – 5 *df,v,vg*

Larger Jug of Creamy Blue Cheese *gf,v*, Creamy Mushroom or Peppercorn Sauce – 5

Mixed Side Salad – 4 *gf,df,v,vg*

Chef's Vegetable Selection – 5 *gf,df,v,vg*

SOMETHING SWEET

Sticky Toffee Pudding – 9 *v*

Butterscotch sauce & honeycomb ice cream

Chocolate Chip Brownie – 9 *v*

Served with vanilla ice cream

Chocolate Torte – 9 *gf,df,vg*

With vegan vanilla ice cream

Crème Brûlée – 9 *gf,v*

With a homemade shortcake biscuit

Autumn Crumble – 9 *v,vg*

Served with custard or cream

Ice Creams & Sorbets

1 scoop - 2.50 | 2 scoops - 5 | 3 scoops - 7

Affogato – 8 *gf,v,vga*

Vanilla ice cream, a double espresso & homemade shortcake biscuit

- Add a shot of liquor of your choice - 4

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LUNCHTIME SANDWICHES & PANINIS

Served lunchtime only, with salad garnish & salted crisps, on your choice of white or granary bloomer bread.

Free-Range Egg Mayonnaise & Watercress - 9.50 *gfa,df,v*

Tuna Mayonnaise & Balsamic – 9.50 *gfa,df*

Bacon, Lettuce, Tomato & Mayonnaise – 9.50 *gfa,df*

Bacon & Brie Panini with Cranberry Sauce – 12 *gfa*

Tuna & Mozzarella Melt Panini – 12 *gfa,v*

Knibbs Sirloin Steak Panini with Honey Mustard – 16 *gfa,df*

Honey Roasted Ham & Cheddar Panini – 12 *gfa*

LITTLE ONES

Suitable for children under 10 years. All children's meals are -12

Includes a complimentary Fruit Shoot.

Sausage & Mash *dfa,vga*

With peas & gravy or baked beans

Southern Fried Chicken Tenders & Chips *gfa*

With peas or baked beans

Mini Knibbs Cheeseburger *dfa*

In a brioche bun, served with fries & salad garnish

Mini Fish & Chips *df*

With peas or baked beans

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