

# KNOWLES GREEN

• WINE • CHEESE • CREATIVE TASTING •

## ROSÉ

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TORRES NATUREO ROSE 0%, SPAIN £22  
Smooth, fresh, and low-calorie.

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KE BONTA PINOT GRIGIO ROSÉ, PAVIA, ITALY £26  
Light, dry, and refreshing.

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SABINA ROSADO, SPAIN £27  
Bright, raspberry-pink rosé that's intensely fresh.

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SAISON DE LA VIGNE, FRANCE £28  
Delicately pink, dry, fresh with swirls of strawberries.

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2800, CÔTES DU PROVENCE, FRANCE £35  
It's pale, dry and bursting with fresh aromas of wild strawberry.

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## RED

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DELINCUENTE TINTO, SPAIN £26.5  
Rich and welcoming with ripe cassis and bramble.

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KE BONTA SANGIOVESE, ITALY £25  
Fresh cherries, complemented by a touch of black pepper.

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SABINA TINTO, SPAIN £26  
100% Tempranillo, the country's most famous grape.

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SAISON DE LA VIGNE ROUGE, FRANCE £27  
Easy-drinking with enough seriousness to pair brilliantly with food.

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LA BARBE MERLOT MOURVÈDRE, FRANCE £28  
"fabulously approachable"

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SANTIAGO PINOT NOIR, CHILE £29  
Raspberries expanding to delicious smooth plum.

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CASALFORTE CORVINA, ITALY £30  
Black cherries with subtle vanilla & sweet spices.

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LA GRAN BESTIA MALBEC, ARGENTINA £32  
Big fruit, big spice, big flavours.

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MURIEL RIOJA CRIANZA, SPAIN £33  
Fabulous producer! Modern and fruit driven in style.

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**SPARKLING**

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TORRES NATUREO SPARKLING 0%, SPAIN £25  
Premium Spanish de-alcoholized semi-seco sparkler.

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GRAN GESTA, CAVA, SPAIN £29  
Hints of apples & brioche. A great alternative to Champagne!

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PROSECCO EXTRA DRY, ITALY £30  
incredibly popular dry, fruity Prosecco from the heart of the region.

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GRAN GESTA ROSADO, CAVA, SPAIN £29  
Wonderfully lively cava with creamy soft pink bubbles.

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**WHITE**

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SABINA VIURA BLANCO, SPAIN £25  
Seriously easy drinking, crisp white wine.

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DELINCUENTE MACABEO BLANCO, SPAIN £26  
White peach gives this delightful white a definite more-ish appeal,

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KE BONTA CORTESE, ITALY £26.5  
A great alternative to Gavi, light and elegant.

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SAISON DE LA VIGNE, FRANCE £27  
Crisp mix of crunchy apples and ripe peaches.

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LA BARBE SAUVIGNON BLANC, FRANCE £27.5  
Delivers fresh gooseberries & passionfruit with a hint of tangy citrus.

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PASSATEMPO VINHO VERDE, PORTUGAL £27.5  
Aromas of delicate florals, citrus fruit, and tropical fruits.

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CASALFORTE GARGANEGA, ITALY £28  
So easy to drink, the wine disappears before you realise.

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LÉVRE PIQUANTE PICPOUL DE PINET, FRANCE £30  
Bone dry, mouthwatering, fresh, citrusy & impossible not to enjoy.

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COAST TO COAST SAUVIGNON BLANC, NZ £30  
Extremely vibrant and exuberantly aromatic.

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## BAGELS

Strawberry Jam & Ricotta	5
Ricotta, Apples with Drizzle of Honey	5
Houmous & Veg	5
Cheddar & Tomato	5.5
Blue Cheese & Salami	6

## ON SOURDOUGH TOAST

Brie, Pear & Chilli Honey	6.5
Prosciutto, Swiss Cheese, Sweet Chilli w. Chutney	8
Tomato Bruschetta w. Basil & Olive Oil	6.5
Salami, Tomato, Salsa Verde and EVOO	8
Goat Cheese, Caramelised Onions, Roasted Peppers	7.5
Chickpea, Tomato, Cornichon, Mint, Olive Salad	7.5

## NIBBLES

Peppers stuffed w. Feta Cheese	4
Marinated Olives	4
Crisps or Nuts	1.5
Sausage Roll w. Pickled Onions & Chutney	4
Crispy Bread w. Olive Oil	4.5
Pork Pie, Pickles & Chutney	5.5

## SMALL PLATES

Pâté, Bread & Cornichon	7
Tomato Salad w. Basil, Balsamic and EVOO	5
•add Buffalo Mozzarella	3.5
Houmous & Crispy Bread	6
Olive Tapanade w. Crispy Bread	6
Manchego & Membrillo	7
Salami w. Cornichon	8
Prosciutto, Olives w. Shaved Alpine Cheese	8
Cornish Yarg w. Picos & Chutney	7
Stilton Colston Bassett, honey drizzle & crackers	7

Food allergies & intolerances- Please speak to our staff about ingredients in your food when placing order. Food prepared here may contain or have come in contact with peanuts, soybeans, tree nuts, eggs, milk, wheat, shellfish or fish.

## **BOARDS**

### House Cheese Board:

Two Cheese	12
•any 2 house cheeses, membrillo, crackers.	
Three Cheese	16
•any 3 house cheeses, membrillo, crackers.	
Four Cheese	22
•any 4 house cheeses, membrillo, crackers.	
Customers Choice Cheese Board	20
•choose any 3 cheeses from the counter, membrillo, crackers.	
House Charcuterie Board	26
•3 cheese, deli meat, olives, stuffed peppers, membrillo, crackers.	
Ploughman's	26
•pork pie, cheddar, stilton, pâté, gherkins, crispy bread, chutney.	
Board & Bottle (Ideal for 2)	35
•house selection of 3 cheeses & wine (red, white or rosé)	

## **SWEET**

Affogato al Café (espresso, vanilla ice cream, Frangelico)	6.5
Spanish Almond Cake with vanilla Ice cream	5.5
Affogato al Vino Bianco (white wine & ripple ice cream)	6.5
Cranberry & Hazelnut Cookie	2
Pedro Ximénez Sweet Sherry 100ml	7.5
•add Vanilla Ice-Cream	3
Port 100ml	7.5
•add Stilton Cheese	5

## **KNOWLES GREEN CLASSICS 50ml**

Gin & Tonic	8
Negroni (Batch Aged)	8
Manhattan	8
Aperol Spritz	8

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