

Sharers

Sourdough Boule, butter (v) 5

Rosemary & Garlic Camembert, baked in sourdough with celery (v) 14

Nachos, floured tortillas, melted cheese, crushed avocado, sour cream, salsa & chillies 10.5

Starters

Pan-Seared Scallops, with chorizo & creamed peas 9.5

Shallot & Armagnac Tarte Tatin, with rocket, basil, olive & tomato dressing (ve) 6.5

Lightly Dusted Calamari, chilli & mango salsa 7

Oak-Smoked Chicken Liver Parfait, toasted sourdough & red onion marmalade 7

Handmade Scotch Egg, with celeriac remoulade 6.5

Roasts

All our roasts come with a Yorkshire pudding, ruffled thyme roasted potatoes & seasonal vegetables

To Share Trio of Roasts - 21 Day Aged Rib of Beef, Chicken, Roast Pork Belly, pigs in blankets, roast potatoes, stuffing & red wine jus 39 **21 Day Aged Rib of Beef,** red wine jus 19.5

Roast Pork Belly, red wine jus 17.5

Half-Roast Chicken, pig-in-blanket, gingerbread stuffing, red wine jus 17.5

Mixed Nut Roast, made with almonds & walnuts, served with vegetarian gravy (v) 17

Add a side, Cauliflower Cheese (v) 4, Pigs-In-Blankets 4, Yorkshire Pudding 0.5

Mains

See our daily specials board for seasonal dishes prepared by our chef

Roast Atlantic Cod & Chorizo, leeks, double cream & white wine velouté 17

8oz Sirloin Steak, prime steak, expertly aged for a minimum of 30 days, served with balsamic tomato, tobacco onions with triple-cooked chips & your choice of peppercorn', Béarnaise' or beef dripping & thyme sauce 24.5

 $\textbf{Fish \& Chips,} \ \text{pale ale battered cod, triple-cooked chips, minted crushed peas \& tartare sauce 15.5}$

Beyond Meat Burger®, pickled onions, vegan smoky gouda-style slice made with coconut oil & Scotch Bonnet sauce with your choice of salad (ve) or fries 15

Nourish Bowl, charred broccoli, beluga lentils, roasted chickpeas, sesame houmous, pumpkin seeds & pomegranate (ve) 13 Add chicken 3, halloumi 3

Chicken, Leek & Pancetta Pie, chicken, portobello mushrooms, leeks and pancetta cooked in a white wine sauce encased in shortcrust pastry and topped with a puff pastry lid, seasonal greens, your choice of triple-cooked chips or buttery mashed potatoes and red wine jus 15

Classic Cheeseburger, grilled beef patty, mature Cheddar cheese, gherkin, fresh tomato, cos lettuce inside a toasted brioche-style bun served with seasoned fries 15 Add bacon 1.5

Sides

Halloumi Fries 7 | Triple-Cooked Chips 4.5 | Seasonal Greens (v) 4 | Avocado & Cherry Tomato Salad (ve) 5 | Truffled Potatoes (ve) 5

Desserts

All of our desserts are either vegan or vegetarian

Warm Belgian Chocolate Brownie, honeycomb ice cream (v) 6.5

Sticky Toffee Pudding, with Bourbon vanilla ice cream (v) 6.5

Eton Mess, strawberries, whipped cream, crushed meringue and amaretti biscuits (v) 6.5

Apple Tart, Bourbon vanilla ice cream & caramel sauce (v) 7

Caramel Biscuit Torte, with a creamy coconut-based topping & cinnamon biscuit base with toffee sauce (ve) 7

Ice Cream, ask for today's flavours (v) 4.5

Fish dishes may contain small bones.

Hot Drinks

Espresso 2.5 | Cappuccino 2.75 | Latte 2.75 | Americano 2.5 | English Breakfast Tea 2.5 | Selection of Flavoured & Herbal Teas 2.5

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this.

If you require more information, please ask your server. A = this dish contains alcohol. All weights stated are approximate and prior to cooking.