

**Available Monday - Saturday  
12pm - 10pm**

**Roasts are available from  
our Sunday menu every  
week from 12pm**

## Sharers

**Sourdough Boule**, butter (v) 5

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

**Calabrian Cured Charcuterie**, sourdough, marinated tomatoes & olives 15

## Starters

**Sautéed Mushrooms**, toasted linseed bun (ve) 6.5

**Handmade Scotch Egg**, celeriac remoulade 6.5

**Grilled Goat's Cheese**, toasted sourdough, wild garlic pesto, tomatoes with aged balsamic (v) 6.5

**Sticky Asian Fried Chicken**, slaw, chilli & spring onion 7

**Pan-Fried King Prawns**, chorizo, toasted sourdough 7

**Lightly Dusted Calamari**, chilli & mango salsa 7

## Mains

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

**Chef's Special Pan Fried Salmon**, white wine & crushed cherry tomato sauce with gnocchi 17

**9oz Rib Eye Steak**, heritage breed, grass-fed, aged for 50 days; served with balsamic tomato, tobacco onions & fries or a side salad; choose your sauce - Béarnaise<sup>†</sup>, beef dripping & thyme or peppercorn<sup>†</sup> 24.5

**Classic Cheeseburger**, Barber's Cheddar, gherkin, fries 15 Add bacon 1.5

**Half Roasted Chicken**, lemon & garlic marinade, rosemary fries 15

**Chicken, Portobello Mushroom & Pancetta Pie**, white wine sauce, spring greens & your choice of triple-cooked chips or mash 15

**Sausage & Mash**, British outdoor-bred pork, spring onion mash, crispy tobacco onions & red wine jus 13.5

**Nourish Bowl**, charred broccoli, beluga lentils, roasted chickpeas, pumpkin seeds & pomegranate (ve) 13

Add chicken 3, Halloumi 3

**Chicken & Avocado Salad**, crispy bacon & ranch dressing 13.5

**Penang Curry**, yellow Thai-style curry, butternut squash, soy beans, red pepper, pak choi with a toasted flatbread & coconut rice (ve) 14

**Beyond Meat Burger**<sup>®</sup>, crispy onions, Vegan smoky Gouda-style slice (made with coconut oil) & Scotch Bonnet sauce (ve) with your choice of salad (ve) or fries 15

**Chicken & Chorizo**, pesto dressing, Tenderstem<sup>®</sup> broccoli & heritage potatoes 15.5

**Beer Battered Fish & Chips**, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 15

**Sticky Pork Belly**, cavolo nero, sweet potato wedges, red wine & BBQ jus 16

## Sides

**Halloumi Fries** with chilli jam 6.5 | **Triple-Cooked Chips** 4.5 | **Side Salad** (ve) 4 | **Spring Greens** (v) 4 | **Truffled Potatoes** (ve) 5

## Desserts

**Warm Belgian Chocolate Brownie**, hazelnut ice cream (v) 6.5

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

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

**Fresh Berry Sundae**, strawberry coulis (ve) 6.5

**Baked Sicilian Lemon Cheesecake**, Bourbon vanilla ice cream, fresh berries 7

**Cheese Board**, Taw Valley Mature Cheddar & Italian blue cheese, Fudge's biscuits, date chutney & celery (v) 9

Allergen Information. 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 and cooking methods could affect this. If you require more information, please ask your server. <sup>†</sup> = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Subject to availability.