

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
- Pan-Fried King Prawns**, chorizo, toasted sourdough 7
- 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
- Lightly Dusted Calamari**, chilli & mango salsa 7

Roasts

Available until 6pm
All our roasts come with a Yorkshire pudding, ruffled thyme roasted potatoes & seasonal vegetables

- 21 Day Aged Sirloin of Beef**, red wine jus 18.5
- Roast Pork Belly**, red wine jus 17.5
- Half Roast Chicken**, pig-in-blanket, gingerbread stuffing, red wine jus 17.5
- Mixed Nut Roast**, vegetarian gravy (v) 17

Add a side, **Cauliflower Cheese** 4, **Pigs-In-Blankets** 4, **Yorkshire Pudding** 0.5

Mains

- 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[†], beef dripping & thyme or peppercorn[†] 24.5
- Beer Battered Fish & Chips**, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 15
- Nourish Bowl**, charred broccoli, beluga lentils, roasted chickpeas, pumpkin seeds & pomegranate (ve) 13
Add chicken 3, Halloumi 3
- Beyond Meat Burger**[®], 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, Portobello Mushroom & Pancetta Pie**, white wine sauce, spring greens & your choice of triple cooked chips or mash 15
- Classic Cheeseburger**, Barber's Cheddar, gherkin, fries 15 Add bacon 1.5

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, 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. [†] = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Subject to availability.