

To Share

Board of Calabrian cured meats with warm sourdough, marinated tomatoes & olives 14.50

Bread board with warm sourdough boule & butter (V) 4.50

Rosemary & garlic baked Camembert with warm sourdough and celery (V) 13.00

Starters

Lightly dusted calamari with a chilli & mango salsa 6.50

Pan-fried king prawns & chorizo on toasted sourdough 6.50

Mulligatawny soup with coconut, mint & cucumber raita (VE) 5.50

Handmade Scotch egg with celeriac remoulade 5.00

White balsamic & tomato tarte tatin on an olive & rocket salad (VE) 6.00

Mushrooms & Dolcelatte on toasted sourdough (V) 6.00

Char-grilled chicken skewers with yoghurt & mint dip, cucumber, pickled red onion & fried Padrón peppers 6.50

Roasts

 Available until 8pm

All our roasts come with a homemade Yorkshire pudding, seasonal vegetables & braised red cabbage

21 day aged sirloin of beef with roast potatoes & red wine jus 16.00

Half roast chicken with a pig-in-blanket, roast potatoes, gingerbread stuffing & red wine jus 14.50

Pork belly with roast potatoes & red wine jus 15.00

Nut roast with roast potatoes & vegetarian gravy (V) 13.50

Add a side dish: cauliflower cheese 3.50, pigs-in-blankets 3.50

Mains

Pan-fried salmon & king prawns with buttered samphire & heritage potatoes with basil pesto 16.50

Fish & chips cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce 13.50

Classic cheeseburger char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries 13.00

Add: bacon 1.50 or extra patty 3.00

Beyond Meat burger a plant-based patty on a soft linseed bun with a dairy free smoked Gouda style cheese alternative topped with Scotch Bonnet sauce (VE) 13.00

With your choice of salad (VE) or fries

Nourish bowl warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil (VE) 11.00

Add: pulled chicken 2.50, halloumi 2.50 or prawns 2.50

Steak & ale pie with a smoked Cheddar crust, roasted roots & red wine jus, with your choice of mash or triple-cooked chips 13.00

Sausage & mash outdoor bred sausages, spring onion mash, crispy onions & red wine jus 12.00

Desserts

Warm chocolate brownie with hazelnut ice cream (V) 6.00

Sorbet & berries coconut & raspberry sorbet (VE) 6.00

Ice cream your choice of chocolate, vanilla or hazelnut (V) 4.00

Apple & rhubarb crumble with Bourbon vanilla ice cream (V) 6.00

Baked vanilla cheesecake with fresh berries & raspberry sauce (V) 6.50

Sticky toffee pudding with Bourbon vanilla ice cream (V) 6.00

Sides

Halloumi fries 6.50

Triple-cooked chips 4.25

Tenderstem broccoli 3.50

Side salad 3.50

Heritage potatoes 3.50

Sweet potato fries 4.25

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. A = this dish contains alcohol. Fish dishes may contain small bones.