

## To Share

**Board of Calabrian cured meats** with warm sourdough, marinated tomatoes & olives 15.00

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

**Rosemary & garlic baked Camembert** with warm sourdough and celery (V) 14.00

## Starters

**Lightly dusted calamari** with a chilli & mango salsa 7.00

**Pan-fried king prawns & chorizo** on toasted sourdough 7.00

**Mulligatawny soup** with coconut, mint & cucumber raita (VE) 6.00

**Handmade Scotch egg** with celeriac remoulade 5.50

**White balsamic & tomato tarte tatin** on an olive & rocket salad (VE) 6.50

**Mushrooms & Dolcelatte** on toasted sourdough (V) 6.50

**Char-grilled chicken skewers** with yoghurt & mint dip, cucumber, pickled red onion & fried Padrón peppers 7.00

## 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 17.50

**Half roast chicken** with a pig-in-blanket, roast potatoes, gingerbread stuffing & red wine jus 16.50

**Pork belly** with roast potatoes & red wine jus 16.50

**Nut roast** with roast potatoes & vegetarian gravy (V) 16.00

*Add a side dish: cauliflower cheese 4.00, pigs-in-blankets 4.00*

## Mains

**Pan-fried salmon & king prawns** with buttered samphire & heritage potatoes with basil pesto 17.50

**Fish & chips** cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce 14.50

**Classic cheeseburger** char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries 14.50

*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) 14.50

*With your choice of salad (VE) or fries*

**Nourish bowl** warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil (VE) 11.50

*Add: pulled chicken 3.00, halloumi 3.00 or prawns 3.00*

**Steak & ale pie** with a smoked Cheddar crust, roasted roots & red wine jus, with your choice of mash or triple-cooked chips 14.50

**Sausage & mash** outdoor bred sausages, spring onion mash, crispy onions & red wine jus 12.50

## Desserts

**Warm chocolate brownie** with hazelnut ice cream (V) 6.50

**Sorbet & berries** coconut & raspberry sorbet (VE) 6.50

**Ice cream** your choice of chocolate, vanilla or hazelnut (V) 4.50

**Apple & rhubarb crumble** with Bourbon vanilla ice cream (V) 6.50

**Baked vanilla cheesecake** with fresh berries & raspberry sauce (V) 7.00

**Sticky toffee pudding** with Bourbon vanilla ice cream (V) 6.50

## Sides

Halloumi fries 6.50

Triple-cooked chips 4.50

Tenderstem broccoli 4.00

Side salad 4.00

Heritage potatoes 4.00

Sweet potato fries 4.50

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.