



Scan the code to order
and pay from the
comfort of your table.

Sharers

Sourdough Boule, butter (v) 4.5

Rosemary & Garlic Camembert, baked in sourdough with celery (v) 13

Nachos, floured tortillas, melted cheese, crushed avocado, sour cream, salsa & chillies 10

Starters

Lightly Dusted Calamari, chilli & mango salsa 6

Shallot & Armagnac Tarte Tatin, with rocket, basil, olive & tomato dressing^a (ve) 5.5

Avocado Caprese, cherry tomato, mozzarella & pesto (v) 5.5

Pan-Fried King Prawns & Chorizo, toasted sourdough 6

Sticky Asian Fried Chicken, slaw, chilli & spring onion 6

Roasts

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

To Share - 21 Day Aged Sirloin Beef, Chicken, Roast Pork Belly, pigs in blankets, roast potatoes, stuffing & red wine jus 31

21 Day Aged Sirloin of Beef, red wine jus 15

Roast Pork Belly, red wine jus 14.5

Half-Roast Chicken, pig-in-blanket, gingerbread stuffing, red wine jus 13.5

Mixed Nut Roast, made with almonds & walnuts, served with vegetarian gravy (v) 12.5

Add a side, **Cauliflower Cheese** (v) 3.5, **Pigs-In-Blankets** 3.5, **Yorkshire Pudding** 0.5

Mains

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

9oz Rib Eye 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^a, Béarnaise^a or beef dripping & thyme sauce 19

Classic Cheeseburger, grilled beef patty, mature Cheddar cheese, gherkin, fresh tomato, cos lettuce inside a toasted brioche-style bun served with seasoned fries 12 Add streaky smoked bacon 1.5

Nourish Bowl, charred broccoli, beluga lentils, roasted chickpeas, sesame houmous, pumpkin seeds & pomegranate (ve) 11
Add chicken 2.5, halloumi 2.5, prawns 2.5

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 12

Award-Winning Steak & Pale Ale Pie, beef cooked in a rich pale ale sauce encased in puff pastry, your choice of triple-cooked chips or buttery mashed potatoes, seasonal greens and red wine jus 12.5

Beer Battered Fish & Chips, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 12.5

Sides

Halloumi Fries 6.5 | **Triple-Cooked Chips** 4 | **Side Salad** (ve) 3.5 | **Seasonal Greens** (v) 3.5

Desserts

All of our desserts are either vegan or vegetarian

Warm Belgian Chocolate Brownie, honeycomb ice cream (v) 5.5

Sticky Toffee Pudding, with Bourbon vanilla ice cream (v) 5.5

Caramel Biscuit Torte, with a creamy coconut-based topping & cinnamon biscuit base with toffee sauce (ve) 6

Glazed Lemon Tart, double cream, raspberries & strawberries (v) 6

Ice Cream, ask for today's flavours (v) 4

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. Fish dishes may contain small bones.