

Sharers

Rosemary & garlic baked Camembert with warm sourdough & celery (V) 10.00

Bread board with warm sourdough boule & butter (V) 4.00

Nachos floured tortillas, sour cream, crushed avocado, tomato salsa & melted mature Cheddar 8.50

Small Plates

Sautéed mushrooms on a toasted linseed bun (VE) 5.50

Char-grilled lamb kofta with yoghurt & mint dip, cucumber, pickled red onion & Padrón peppers 6.00

Pan-fried king prawns in garlic & parsley butter with bread for dipping 5.50

Deep-fried Camembert with chicory & cucumber salad, pomegranate molasses & chutney 5.50

BBQ glazed chicken wings with a blue cheese dip 5.50

Lightly dusted squid with a sweet chilli glaze 6.00

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 13.50

Half roast chicken with a pig-in-blanket, roast potatoes, gingerbread stuffing & red wine jus 12.50

Nut roast with roast potatoes & vegetarian gravy (V) 11.50

Add a side dish: cauliflower cheese 3.25, pigs-in-blankets 3.25

Mains

Fish & chips cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce 11.50

Classic cheeseburger char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries 11.00

Add: bacon 1.00 or extra patty 3.00

Steak & ale pie with a smoked Cheddar crust, roasted roots & red wine jus, with your choice of mash or triple-cooked chips 12.00

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) 11.50

With your choice of salad (VE) or fries

Nourish bowl warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil (VE) 9.50

Add: pulled chicken 2.00, halloumi 2.00 or prawns 2.00

Sausage & mash outdoor bred sausages, spring onion mash, crispy onions & red wine jus 10.50

Desserts

Warm chocolate brownie with hazelnut ice cream (V) 5.50

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

Biscoff cheesecake with toffee sauce (VE) 6.00

Apple & rhubarb crumble with Bourbon vanilla ice cream (V) 5.50

Sticky toffee pudding with Bourbon vanilla ice cream (V) 5.50

Sides

Halloumi fries 5.50

Triple-cooked chips 3.75

Tenderstem broccoli 3.25

Side salad 3.25

Heritage potatoes 3.25

Sweet potato fries 3.75

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.