

## Sharers

**Rosemary & garlic baked Camembert** with warm sourdough & celery (V) 11.00

**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 15.00

**Half roast chicken** with a pig-in-blanket, roast potatoes, gingerbread stuffing & red wine jus 13.50

**Nut roast** with roast potatoes & vegetarian gravy (V) 12.50

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

## Mains

**Fish & chips** cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce 12.50

**Classic cheeseburger** char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries 12.00

*Add: bacon 1.50 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 12.50

**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) 12.00

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

**Nourish bowl** warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil (VE) 10.50

*Add: pulled chicken 2.50, halloumi 2.50 or prawns 2.50*

**Sausage & mash** outdoor bred sausages, spring onion mash, crispy onions & red wine jus 11.50

## 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 6.00

Triple-cooked chips 3.75

Tenderstem broccoli 3.50

Side salad 3.50

Heritage potatoes 3.50

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.