

## Sharers

**Sourdough Boule**, butter (v) 5

**Rosemary & Garlic Camembert**, baked in sourdough with celery (v) 14

**Calabrian Cured Charcuterie**, sourdough, marinated tomatoes & olives 15

## Starters

**Pan-Seared Scallops**, chorizo & creamed peas 9.5

**Tomato Tarte Tatin**, olive & rocket salad (ve) 6.5

**Grilled Goat's Cheese**, toasted sourdough, wild garlic pesto, tomatoes with aged balsamic (v) 6.5

**Lightly Dusted Calamari**, chilli & mango salsa 7

**Duck Liver Parfait**, apple, date & tamarind chutney, toasted brioche, roast pear 6.5

**Watermelon & Feta Salad**, rocket, mint, pumpkin seeds & pomegranate molasses (v) 6.5

## Roasts

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

**21 Day Aged Rib of Beef**, red wine jus 18.5

**Roast Pork Belly**, red wine jus 16.5

**Half Roast Chicken**, pig-in-blanket, gingerbread stuffing, red wine jus 16.5

**Mixed Nut Roast**, vegetarian gravy (v) 16

Add a side, **Cauliflower Cheese** (v) 4, **Pigs-In-Blankets** 4, **Yorkshire Pudding** 0.5

## Mains

**Roast Atlantic Cod**, leek, chorizo, pea ragu & a white wine sauce 17

**Boz Sirloin 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<sup>†</sup>, Béarnaise<sup>†</sup> or beef dripping & thyme sauce 24

**Fish & Chips**, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 15

**Beyond Meat Burger**<sup>®</sup>, crispy onions, Vegan smoky Gouda-style slice (made with coconut oil) & Scotch Bonnet sauce (ve) with your choice of salad (ve) or fries 14.5

**Nourish Bowl**, charred broccoli, beluga lentils, roasted chickpeas, pumpkin seeds & pomegranate (ve) 12  
Add chicken 3, Halloumi 3

**Risotto Primavera**, sautéed peas, asparagus, courgettes (v) 13.5

**Chicken, Portobello Mushroom & Pancetta Pie**, white wine sauce, spring greens & your choice of triple-cooked chips or mash 14.5

**Classic Cheeseburger**, mature Cheddar, gherkin, fries 14.5 Add bacon 1.5

## Sides

**Halloumi Fries** with chilli jam 6.5 | **Triple-Cooked Chips** 4.5 | **Spring Greens** (v) 4 | **Avocado & Cherry Tomato Salad** (ve) 5 | **Truffled Potatoes** (ve) 5

## Desserts

**Warm Belgian Chocolate Brownie**, hazelnut ice cream (v) 6.5

**Sticky Toffee Pudding**, Bourbon vanilla ice cream (v) 6.5

**Fresh Berry Sundae**, strawberry coulis (ve) 6.5

**Eton Mess**, fresh strawberries, whipped cream, crushed meringue and amaretti biscuits (v) 6.5

**Apple & Rhubarb Crumble**, Bourbon vanilla ice cream (v) 6.5

**Ice Cream**, ask for today's flavours (v) 4.5

**Cheese Board**, mature Cheddar & Italian blue cheese, Fudge's biscuits, date chutney & celery (v) 9

## Hot Drinks

**Cappuccino** 2.5 | **Americano** 2.25 | **Pot of English Breakfast Tea** 2.25 | **Selection of Flavoured & Herbal Teas** 2.25

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. <sup>†</sup> = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Subject to availability.