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and pay from the  
comfort of your table.

To help ensure the safety and  
wellbeing of our guests, we  
are now offering full table  
service for all orders.

## 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**, crispy pancetta, spiced pumpkin purée & fresh green apple dressing 9.5

**Shallot and Armagnac Tarte Tatin**, with rocket, basil, olive & tomato dressing† (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

**Seasonal Soup**, served with sourdough bread (ve) 6

## Mains

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

**Pork Belly**, with a mini apple pie, shredded chestnut sprouts, dauphinoise potatoes & a red wine jus 17

**Classic Cheeseburger**, grilled beef patty, mature Cheddar cheese, gherkin, fresh tomato, cos lettuce inside a toasted brioche-style bun served with seasoned skin-on fries 14.5 Add bacon 1.5

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

**8oz 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†, Béarnaise† or beef dripping & thyme sauce 24

**Chicken, Portobello Mushroom & Pancetta Pie**, served with seasonal greens & your choice of chips or mash 14.5

**Beyond Meat Burger®**, pickled onions, Vegan smoky gouda alternative made with coconut oil & Scotch Bonnet sauce 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

**Sea-reared Trout with King Prawns**, with samphire and heritage potatoes 17.5

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

**Lemon & Garlic Chicken**, marinated and roasted with truffled potatoes 15.5

**Sausage & Mash**, British outdoor-bred pork sausage, spring onion mash, crispy tobacco onions & red wine jus 14

**Pan-roasted Venison**, spiced squash purée, buttered cavolo nero, crispy rosti potato, blackberries, dripping sauce 22

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

## Sides

**Halloumi Fries** 7 | **Triple-Cooked Chips** 4.5 | **Seasonal Greens** (v) 4 | **Avocado & Cherry Tomato Salad** (ve) 5 | **Truffled Potatoes** (ve) 5

## Desserts

*All of our desserts are either vegan or vegetarian*

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

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

**Pannacotta**, raspberry pink gin glaze, fresh berries & crushed meringue (v) 7

**Caramel Biscuit Cheesecake**, a coconut-based cream cheese alternative topping on a crunchy cinnamon biscuit layer (ve) 7

**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

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining.

If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (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. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Subject to availability.



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