



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

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, with chorizo & creamed peas 9.5

Shallot and Armagnac Tarte Tatin, with rocket, basil, olive & tomato dressing* (ve) 6.5

Lightly Dusted Calamari, chilli & mango salsa 7

Oak Smoked Chicken Liver Parfait, toasted sourdough and red onion marmalade 7

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

Handmade Scotch Egg, with celeriac remoulade 6.5

Mains

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

Crispy Pork Belly, with dauphinoise potato and red wine sauce 16.5

Classic Cheeseburger, grilled beef patty, mature Cheddar cheese, gherkin, fresh tomato, cos lettuce inside a toasted brioche-style bun served with seasoned 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, sesame houmous, pumpkin seeds & pomegranate (ve) 12
Add chicken 3, Halloumi 3

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

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

Crispy Duck Salad, Asian slaw, sesame seeds, watermelon, spring onion & sugar snaps 14

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, honeycomb ice cream (v) 6.5

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

Eton Mess, strawberries, whipped cream, crushed merengue and amaretti biscuits (v) 6.5

Apple Tart, Bourbon vanilla ice cream & caramel sauce (v) 7

Caramel Biscuit Torte, with a creamy coconut-based topping & cinnamon biscuit base with toffee sauce (ve) 7

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

Hot Drinks

Espresso 2.25 | **Cappuccino** 2.5 | **Latte** 2.5 | **Americano** 2.25 | **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. 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. ^ = this dish contains alcohol. All weights stated are approximate and prior to cooking. Fish dishes may contain small bones.