



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

Spanish-style Padrón peppers (Ve) **4.50**

Glazed mini chorizo sausages (A) **4.50**

## Sharers...

Rosemary & garlic Camembert baked in sourdough, served with celery (V) **13.00**

The Calabrian Meat Board - cured Italian Calabrian meats, sun-blazed tomatoes, olives & toasted sourdough drizzled with pesto **14.50**

## Starters...

Char-grilled chicken skewers with yoghurt & mint dip, cucumber, pickled red onion & fried Padrón peppers **6.00**

Devilled whitebait with homemade tartare sauce **5.50**

Lightly dusted squid with a sweet chilli glaze **6.00**

Mushrooms & Dolcelatte on toasted sourdough (V) **5.50**

White balsamic & tomato tarte tatin on an olive & rocket salad (Ve) **5.50**

## Mains...

Sticky pork belly with cavolo nero, sweet potato wedges, red wine & BBQ jus (A) **14.50**

Roast Atlantic cod with leeks, chorizo & pea ragu (A) **15.50**

Crispy duck salad - tossed with Asian slaw, sesame, watermelon, spring onion & sugar snaps peas **12.50**

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

**Add smoked streaky bacon for 1.50, upgrade to triple-cooked chips for 1.00**

Char-grilled chicken & chorizo with roasted heritage potatoes, Tenderstem broccoli & pesto dressing **12.50**

Cheshire cheese tart with a beetroot, apple, rocket & spring onion salad, drizzled with French dressing (V) **10.00**

Miso-glazed aubergine, cashews & fried cavolo nero with jasmine rice (Ve) **9.50**

Chicken, portobello mushroom, leek & pancetta pie with roasted roots, served with a choice of mash or triple-cooked chips (A) **12.00**

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

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

8oz sirloin steak served with triple-cooked chips, watercress & horseradish butter **16.00**

**Peppercorn sauce for 2.00**

## Sides...

Halloumi fries **6.00**

Sweet potato fries **3.75**

Fries **3.00**

Tenderstem broccoli (Ve) **3.50**

Side salad (Ve) **3.50**

Triple-cooked chips **3.75**

## Desserts...

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

Apple & Rhubarb crumble with bourbon vanilla ice cream (V) **5.50**

Salted caramel profiteroles with caramel sauce (V) **5.50**

Warm chocolate brownie served with hazelnut ice cream (V) **5.50**

Sorbet & berries - coconut & raspberry sorbet (Ve) **5.50**

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.