



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

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

To share - rosemary & garlic Camembert baked in sourdough, served with celery (V) **13.00**

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

Starters...

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

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

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

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

Devilled whitebait with homemade tartare sauce **5.50**

Roasts...

All our roasts come with a home-made Yorkshire pudding, seasonal vegetables & braised red cabbage

21-day aged sirloin of beef with roast potatoes & red wine jus (A) **15.00**

Rosemary & garlic rubbed leg of lamb with roast potatoes & red wine jus (A) **14.50**

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

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

Mains...

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

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

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

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

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**

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

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

Sides...

Triple-cooked chips **3.75**

Pigs-in-blankets **3.50**

Fries **3.00**

Side of mash (V) **3.50**

Cauliflower cheese (V) **3.50**

Halloumi fries **6.00**

Desserts...

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

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

Ice cream - your choice of chocolate, vanilla or hazelnut (V) **4.00**

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

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