



Starters

- Bread board served with warm sourdough boule & butter (V) **4.50**
- Carrot, turmeric & ginger soup with coconut yoghurt, pumpkin seeds & sourdough (Ve) **5.50**
- Smoked Scottish salmon with rye bread, capers, lemon & crème fraîche **7.50**
- Duck liver parfait served with apple, date & tamarind chutney, toasted brioche & roast pear **6.00**
- Devilled whitebait with homemade tartare sauce **6.00**
- To share - Rosemary & garlic Camembert baked in sourdough, served with celery (V) **13.00**

Roasts

- All our roasts come with a home-made Yorkshire pudding, seasonal vegetables & braised red cabbage
- Rosemary & garlic rubbed leg of lamb with roast potatoes & red wine jus (A) **15.50**
- 21-day aged rib of beef with roast potatoes & red wine jus (A) **17.00**
- Half roast chicken with a pig-in-blanket, roast potatoes, gingerbread stuffing & red wine jus (A) **14.50**
- Nut roast with roast potatoes & vegetarian gravy (V) **13.50**

Mains

- Classic cheeseburger - char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries **13.00**
Upgrade to Triple-cooked chips for 1.00, add smoked streaky bacon for 1.50, upgrade to sweet potato fries for 1.00
- Fish & chips - cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce **13.50**
Add bloomer bread & butter for 1.50 (V)
- Pork belly with a mini apple pie, shredded chestnut sprouts & gratin potato **15.50**
- Sausage & mash - outdoor bred sausages, spring onion mash, crispy onions & red wine jus (A) **12.00**
- Chicken, portobello mushroom, leek & pancetta pie with roasted roots, served with a choice of mash or triple-cooked chips (A) **12.50**
- Steak & ale pie with a smoked Cheddar crust, roasted roots & red wine jus, with your choice of mash or triple-cooked chips (A) **13.00**
- Nourish bowl - warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil (Ve) **11.00**
Add chicken for 2.50, add halloumi for 2.50 (V)

Sides

- Bloomer bread & butter (V) **1.50**
- Tenderstem broccoli (Ve) **3.50**
- Cauliflower cheese (V) **3.50**
- Side vegetables (V) **3.50**
- Triple-cooked chips **4.25**

Desserts

- Bramley apple pie with bourbon vanilla ice cream (V) **6.00**
- Millionaire salted caramel torte with caramel sauce & sprinkles (V) **6.00**
- Biscoff cheesecake with toffee sauce (Ve) **6.50**
- Salted caramel profiteroles with caramel sauce (V) **6.00**
- Sticky toffee pudding served with Bourbon vanilla ice cream (V) **6.00**

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.