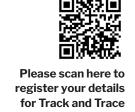
To help ensure the safety and well being of our guests, we are now offering full table service for all orders.

You can now also pay your bill from your phone, by downloading the Fly Pay app.





### **Sharers**

Sourdough Boule, butter (v) 5

**Rosemary & Garlic Camembert,** baked in sourdough with celery (v) 15 **Calabrian Cured Charcuterie,** sourdough, marinated tomatoes & olives 16.5

## **Starters**

Pan-Seared Scallops, chorizo & creamed peas 10

Tomato Tarte Tatin, olive & rocket salad (ve) 7

Grilled Goat's Cheese, toasted sourdough, wild garlic pesto, tomatoes with aged balsamic (v) 7

Lightly Dusted Calamari, chilli & mango salsa 7.5

**Duck Liver Parfait,** apple, date & tamarind chutney, toasted brioche, roast pear<sup>†</sup> 7

#### **Roasts**

All our roasts come with a Yorkshire pudding, ruffled thyme roasted potatoes & seasonal vegetables

**To Share Trio of Roasts - 21 Day Aged Sirloin Beef, Chicken, Roast Pork Belly,** pigs in blankets, roast potatoes, stuffing & red wine jus 39 **21 Day Aged Rib of Beef,** red wine jus 19.5

To Share - Whole chicken, Pigs-in-blankets, roast potatoes, stuffing & gravy & Yorkshire puddings 39

Mixed Nut Roast, vegetarian gravy (v) 17

Add a side, Cauliflower Cheese (v) 4, Pigs-In-Blankets 4, Yorkshire Pudding 0.5

## **Mains**

Roast Atlantic Cod, leek, chorizo, pea ragu & a white wine sauce 17.5

**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 24.5

Fish & Chips, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 15.5

Crispy Pork Belly, with dauphinoise potato & red wine sauce 17

**Nourish Bowl,** charred broccoli, beluga lentils, roasted chickpeas, pumpkin seeds & pomegranate (ve) 13 Add chicken 3, halloumi 3

Risotto Primavera, sautéed peas, asparagus, courgettes (v) 14.5

# **Sides**

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

#### **Desserts**

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

Sticky Toffee Pudding, Bourbon vanilla ice cream (v) 6.5

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

Caramel Biscuit Cheesecake, with toffee sauce (ve) 7

Baked Sicilian Lemon Cheesecake, Bourbon vanilla ice cream, fresh berries (v) 7

Ice Cream, ask for today's flavours (v) 5

Cheese Board, mature Cheddar & Italian blue cheese, Fudge's biscuits, date chutney & celery (v) 9.5

#### **Hot Drinks**

Cappuccino 2.75 | Americano 2.5 | Pot of English Breakfast Tea 2.5 | Selection of Flavoured & Herbal Teas 2.5

Allergen Information. 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 <u>before</u> 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. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Subject to availability.