

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



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## 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**, crispy pancetta, spiced pumpkin purée & fresh green apple dressing 10

 **Shallot and Armagnac Tarte Tatin**, with rocket, basil, olive & tomato dressing† (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**, red onion chutney & toasted brioche† 7

**Hand-made Scotch Egg**, with a celeriac remoulade 5.5

**Butternut Squash & Sage Soup**, creamy butternut squash soup finished with a swirl of coconut yoghurt, pumpkin seeds with sourdough bread (ve) 6

## Roasts

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

**For Two to Share - Whole chicken**, pigs-in-blankets, stuffing & red wine jus 39

**For Two to Share: Chateaubriand 16oz** aged for 30 days, served with balsamic tomato, tobacco onions with triple-cooked chips & your choice of peppercorn† or Béarnaise† or beef dripping sauce, chef recommends medium rare 60

**21 Day Aged Rib of Beef**, red wine jus 19.5

**Half Roast Chicken**, pig-in-blanket, gingerbread stuffing, red wine jus 17.5

**Mixed Nut Roast**, vegetarian gravy (v) 17

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

## Mains

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

**Pan-roasted Venison**, spiced squash purée, buttered cavolo nero, crispy rosti potato, blackberries, dripping sauce 23.50

**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

**Risotto Primavera**, sautéed peas, asparagus & courgettes 14.50

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

Add chicken 3, Halloumi 3

## Sides

**Halloumi Fries** 7 | **Triple-Cooked Chips** 4.5 | **Seasonal 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 Christmas Pudding**, a twist on two classics served with vanilla crème anglaise (v) 6.5

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

**Caramel Biscuit Cheesecake**, a coconut-based cream cheese alternative topping on a crunchy cinnamon biscuit layer (ve) 7

 **Cranberry & Pecan Tart**, served warm with whipped cream & homemade coulis (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

**Espresso** 2.5 | **Latte** 2.75 | **Flat White** 3 | **Cappuccino** 2.75 | **Americano** 2.5 | **English Breakfast Tea** 2.5 |

**Selection of Flavoured & Herbal Teas** 2.5

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

Our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (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.