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and pay from the
comfort of your table.



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

- Hand-made Scotch Egg**, with a celeriac remoulade 7
- Pan-Seared Scallops**, chorizo & creamed peas 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
- Oak-Smoked Chicken Liver Parfait**, toasted sourdough & red onion marmalade 7.5

Roasts

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

- For Two to Share: Chateaubriand 16oz** aged for 30 days, served with a balsamic tomatoes, tobacco onions, triple-cooked chips & your choice of two steak sauces. Choose from peppercorn[^], Béarnaise[^] or beef dripping sauces. Chef recommends medium rare 60
- For Two to Share - Whole chicken**, pigs-in-blankets, stuffing & red wine jus 39
- 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

- Roast Atlantic Cod**, leek, chorizo, pea ragu & a white wine sauce 17
- Crispy Pork Belly**, dauphinoise potato, red wine sauce 17.5
- Risotto Primavera**, sautéed peas, asparagus, courgettes[^] (v) 14.5
- Nourish Bowl**, charred broccoli, beluga lentils, roasted chickpeas, sesame houmous, pumpkin seeds & pomegranate (ve) 13
- Add chicken 3, Halloumi 3
- Chicken & Chorizo**, pesto dressing, Tenderstem broccoli & heritage potatoes 15.5
- Fish & Chips**, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 15.5

Sides

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

Desserts

- Cheese Board**, Double Gloucester, Cheddar, Shropshire Blue, Somerset Camembert, with Fudge's biscuits, date chutney & celery (v) 9.5
- Pannacotta**, raspberry pink gin glaze, fresh berries & crushed meringue 7
- Warm Belgian Chocolate Brownie**, honeycomb ice cream (v) 6.5
- Sticky Toffee Pudding**, Bourbon vanilla ice cream (v) 6.5
- Caramel Biscuit Torte**, with a creamy coconut-based topping & cinnamon biscuit base with toffee sauce (ve) 7
- Ice Cream**, ask for today's flavours (v) 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. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering. 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, cooking and serving methods could affect this. If you require more information, please ask your server. [^] = this dish contains alcohol. All weights stated are approximate and prior to cooking. Fish dishes may contain small bones.