

Our lunchtime treat

ENJOY A MIDWEEK TREAT WITH OUR FIXED PRICE LUNCH MENU
2 COURSES **12.50** | 3 COURSES **15.95**

Available Monday - Friday until 5pm (Exc. Bank Holidays)

STARTERS

TODAY'S SOUP with rustic bread (v) (vegan option available)

OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS in a garlic & mature Cheddar sauce, served with rustic bread (v)

CHARGRILLED LAMB KOFTAS served with tzatziki and dressed slaw

DUO OF PÂTÉ* coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, blackcurrant curd, baby gherkins and rustic bread

MAINS

HAND MADE LOBSTER FISHPASTE* with a bouillabaisse sauce, served with broccoli and baby potatoes

CHARGRILLED BEEF BURGER served with mayonnaise, burger relish and homemade onion rings, served with skin-on fries

HOT BEEF BRISKET SANDWICH with beef dripping sauce and pickled pink onions on sourdough, served with skin-on fries

LUNCH 4oz GAMMON STEAK with free range egg and triple cooked chips

LUNCH FISH & CHIPS* beer-battered cod goujons with triple-cooked chips, mushy peas and a tartare sauce

CHICKEN & MUSHROOM PIE in a chardonnay, woodland mushroom & leek sauce, topped with puff pastry, served with spring onion mash, roasted carrots and seasonal greens.

CAESAR SALAD dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with stone-baked garlic flatbread

Add: Chargrilled chicken breast 3.00 | Chargrilled halloumi 3.00 (v)

STONE-BAKED MARGHERITA PIZZA tomato, Cheddar cheese, mozzarella and fresh basil (v)

PUDDINGS

STICKY TOFFEE PUDDING topped with salted butterscotch sauce and custard (v)

APRICOT CRÈME BRÛLÉE apricot compote in a classic brûlée with home-baked butter biscuits (v)

BELGIAN CHOCOLATE BROWNIE* with chocolate sauce and Irish liqueur ice cream (v)

HOT DRINK AND MINI PUDDING Choose one of our hot drinks with one of these mini puddings. Add a liqueur to your hot drink for an extra 1.35

Vegan caramel biscuit cheesecake (ve) | Crumble of the day* (v) | Eton mess (v) | Belgian chocolate brownie* (v) | Apricot crème brûlée (v)

Join us this Sunday?

Roasts with all the trimmings, a great range of gins and craft beers –
all the ingredients for a cosy Sunday - don't forget to leave room for pudding!
Book a table with a team member today.

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 before ordering.

* Contains alcohol. † Contains tree nuts and/or peanuts. (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.