



To share - rosemary & garlic baked Camembert served with warm sourdough & celery (V) **11.00**

Bread board served with warm sourdough boule & butter (V) **4.00**

Spanish-style Padrón peppers (Ve) **4.50**

Glazed mini chorizo sausages (A) **4.50**

## Sharers...

Bread board served with warm sourdough boule & butter (V) **4.00**

The Calabrian Meat Board - cured Italian Calabrian meats, sun-blazed tomatoes, olives & toasted sourdough drizzled with pesto **14.50**

## Starters...

White balsamic & tomato tarte tatin on an olive & rocket salad (Ve) **5.50**

Char-grilled chicken skewers with yoghurt & mint dip, cucumber, pickled red onion & fried Padrón peppers **6.00**

Sautéed mushrooms on a toasted linseed bun (Ve) **5.50**

Lightly dusted squid with a sweet chilli glaze **6.00**

Wild boar ravioli with crisp prosciutto, dressed wild mushrooms & watercress **6.50**

## Mains...

Chicken, portobello mushroom, leek & pancetta pie with roasted roots, served with a choice of mash or triple-cooked chips (A) **12.00**

Cheshire cheese tart with a beetroot, apple, rocket & spring onion salad, drizzled with French dressing (V) **10.00**

Posh Pollo burger - crispy chicken topped with avocado, bacon & Barber's Cheddar in a soft linseed bun with fries **13.00**

Classic cheeseburger - char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries **12.00**

8oz sirloin steak served with triple-cooked chips, watercress & horseradish butter **16.00**

Sausage & mash - outdoor bred sausages, spring onion mash, crispy onions & red wine jus (A) **11.50**

Nourish bowl - warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil (Ve) **10.50**

**Add chicken for 2.50, add halloumi for 2.50 (V)**

Fish & chips - cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce **12.50**

Char-grilled chicken & chorizo with roasted heritage potatoes, Tenderstem broccoli & pesto dressing **12.50**

Chicken Caesar salad with cos lettuce, anchovies, shaved cheese, streaky smoked bacon, Caesar dressing & toasted sourdough croutons **11.00**

## Sides...

Tenderstem broccoli (Ve) **3.50**

Boiled heritage potatoes (Ve) **3.50**

Halloumi fries **6.00**

Fries **3.00**

Bloomer bread & butter (V) **1.50**

Triple-cooked chips **3.75**

## Desserts...

Sticky toffee pudding served with Bourbon vanilla ice cream (V) **5.50**

Warm chocolate brownie served with hazelnut ice cream (V) **5.50**

Sorbet & berries - coconut & raspberry sorbet (Ve) **5.50**

Salted caramel profiteroles with caramel sauce (V) **5.50**

Apple & Rhubarb crumble with bourbon vanilla ice cream (V) **5.50**

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.