

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

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

## Starters & Sharers

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

Char-grilled lamb kofta with yoghurt & mint dip, cucumber, pickled red onion & Padrón peppers **6.00**

Nachos - floured tortillas with sour cream, crushed avocado, tomato salsa & melted mature Cheddar **8.50**

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

Pan-fried king prawns & chorizo on toasted sourdough **6.00**

Sauteed mushrooms - Paris brown & flat mushrooms in a creamy garlic & thyme sauce, served on toast (Ve) **5.50**

## Mains

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

Upgrade to Triple-cooked chips for **1.00**

Beyond Meat burger - a plant-based patty in a soft linseed bun with a dairy free smoked Gouda style cheese alternative topped with Scotch Bonnet sauce, served with a choice of salad (VE) or fries **12.00**

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

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

9oz rib-eye steak with triple-cooked chips, watercress & horseradish butter **17.00**

Seafood linguine with king prawns, squid, olives in a chilli & garlic tomato sauce **12.50**

Breaded chicken schnitzel served with a rocket & sun-blazed tomato salad, fries & mayo **11.50**

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

Vegan lasagne with butternut squash, peppers & courgettes (Ve) **10.50**

## Sides

Sweet potato fries **3.75**

Triple-cooked chips **3.75**

Fries **3.00**

Halloumi fries **6.00**

Side salad (Ve) **3.50**

## Desserts

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

Baked vanilla cheesecake with fresh berries & raspberry sauce (V) **6.00**

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

Chocolate tart with coconut iced sorbet and red fruits (Ve) **5.75**

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.