



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

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

Sharers...

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

Rosemary & garlic Camembert baked in sourdough, served with celery (V) **13.00**

Starters...

Tomato & basil soup with crème fraiche, pumpkin seeds & sourdough (V) **5.00**

Devilled whitebait with homemade tartare sauce **5.50**

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

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

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

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

Mains...

Pan-fried salmon & king prawns with buttered samphire & heritage potatoes with basil pesto **16.00**

Miso-glazed aubergine, cashews & fried cavolo nero with jasmine rice (Ve) **9.50**

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

Rump of lamb served with char-grilled aubergines, cherry tomatoes, sautéed heritage potatoes and a red wine jus (A) **15.50**

Southern-fried chicken with a BBQ sauce, fries and slaw **12.50**

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

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

Add king prawns for 2.50, add pulled chicken for 2.50

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

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

Amok curry with sweet potato, spinach, fried okra, sticky rice & a crispy tortilla (Ve) **9.50**

Fish pie - sole, smoked haddock & salmon in a rich creamy sauce with cheesy mash, green beans & Tenderstem broccoli (A) **11.50**

Sides...

Triple-cooked chips **3.75**

Sweet potato fries **3.75**

Halloumi fries **6.00**

Grilled aubergine (V) **3.50**

Tenderstem broccoli (Ve) **3.50**

Desserts...

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

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

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

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

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

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.