



Marinated olives (Ve) **3.50**

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

## Starters...

Scotch egg with celeriac remoulade **5.00**

Lightly dusted squid on a chilli & mango salsa **6.50**

Devilled whitebait with homemade tartare sauce **6.00**

BBQ-glazed chicken wings served with a blue cheese dip **6.00**

Chargrilled lamb kofta with yoghurt on a bed of cucumber, pickled red onion & fried Padrón peppers **6.50**

Watermelon & feta salad tossed with rocket, mint & pumpkin seeds, drizzled with pomegranate molasses (V) **6.00**

## Sharers...

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

Dirty fries topped with tinga sauce, vegan blue cheese alternative dressing & crispy tobacco onions (V) **7.00**

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

## Mains...

Handmade chicken Kiev with creamy mash & cavolo nero **12.00**

9oz rib-eye steak served with triple-cooked chips, watercress & horseradish butter **16.50**

Sticky pork belly served with cavolo nero, sweet potato wedges & a red wine BBQ jus (A) **15.00**

Sausage & mash - British outdoor-bred horseshoe pork sausage, spring onion mash, crispy onions & red wine jus (A) **11.50**

Fish pie - Cod, smoked haddock & prawns in a rich creamy sauce with cheese mash, green beans & Tenderstem broccoli **12.50**

Caesar salad with cos lettuce, anchovies, shaved cheese, streaky smoked bacon, Caesar dressing & toasted sourdough croutons **8.50**

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

Char-grilled beef burger topped with Barber's cheddar, served in a soft linseed bun with gherkin & fries **13.00**

**Upgrade to Triple-cooked chips for 1.00 (V), add smoked streaky bacon for 1.50**

Vegan lasagne with roasted squash, peppers, courgettes & a garlic breadcrumb topping (Ve) **11.50**

Fish & chips - Ale-battered cod, triple-cooked chips & homemade tartare sauce (A) **13.50**

## Sides...

Sides salad (Ve) **3.50**

Halloumi fries (V) **6.50**

Grilled aubergine (V) **3.50**

Sweet potato fries (V) **4.25**

Triple-cooked chips (V) **4.25**

## Desserts...

Vanilla cheesecake served with fresh berries & sauce (V) **6.50**

Apple & Rhubarb crumble with bourbon vanilla ice cream (V) **6.00**

Warm chocolate brownie served with hazelnut ice cream (V) **6.00**

Sorbet & berries - coconut & raspberry sorbet with raspberries, strawberries & candy floss (Ve) **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**

Fish dishes may contain small bones.