



Bread board served with warm sourdough boule & butter (V) **4.50**

Marinated olives (Ve) **3.50**

## Starters...

Smoked Scottish salmon with rye bread, capers, lemon & crème fraiche **7.50**

Scotch egg with celeriac remoulade **5.00**

Chilli 'non-carne' soup with a soft linseed bun & pesto (Ve) **6.00**

Devon crab on toasted sourdough with lime, avocado & crème fraiche **7.50**

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**

Sautéed mushrooms - Paris brown & flat mushrooms in a creamy garlic & thyme sauce, served on toast (Ve) **6.00**

## Sharers...

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

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

## Mains...

Chicken & avocado salad with smoked streaky bacon, tossed with a creamy garlic & lemon dressing **12.00**

Aubergine & harissa burger in a soft linseed bun, served with a beetroot & apple salad (A, Ve) **12.00**

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

Chargrilled chicken & chorizo - with roasted heritage potatoes & Tenderstem broccoli **13.00**

Cheshire cheese tart with a beetroot, apple, rocket & spring onion salad, drizzled with French dressing (V) **11.00**

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

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

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

## Sides...

Fries (V) **3.50**

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

Sweet potato fries (V) **4.25**

Roasted carrots and shallots (V) **3.50**

Side vegetables (V) **3.50**

Side salad (Ve) **3.50**

## Desserts...

Eton Mess - strawberries & raspberries with crushed meringue, served with whipped cream (V) **6.00**

Lemon tart served with raspberries, strawberries & whipped cream (V) **6.00**

Sticky toffee pudding served with Bourbon vanilla ice cream (V) **6.00**

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

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

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**

Fish dishes may contain small bones.