



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

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

Starters & Sharers

Mulligatwny soup with coconut, mint & cucumber raita (Ve) **5.00**

Lightly dusted squid on a chilli & mango salsa **6.00**

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

BBQ-glazed chicken wings served with a blue cheese dip **5.50**

Smoked Scottish salmon with rye bread, capers, lemon & crème fraiche **7.00**

Mains

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

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

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

Peppercorn sauce for **2.00**

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

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

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

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

Add beef patty for **3.00**, add smoked streaky bacon for **1.50**, upgrade to triple-cooked chips for **1.00**

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**

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

Sides

Triple-cooked chips **3.75**

Sweet potato fries **3.75**

Tenderstem broccoli (Ve) **3.50**

Coleslaw (V) **2.50**

Side salad (Ve) **3.50**

Halloumi fries **6.00**

Desserts

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

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

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

Ice cream - your choice of chocolate, vanilla or hazelnut (V) **4.00**

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.