

Sharers

Camembert, sourdough, celery (v) 12

Nachos, floured tortillas, melted cheese, crushed avocado, sour cream, salsa & chillies 10.5

Small Plates

Sautéed Mushrooms, served on a linseed bun (ve) 6.5

Spicy Chicken Wings, choose naked, sweet & smoky BBQ or hot Korean-style BBQ with a sprinkle of sesame seeds 7

Lightly Dusted Squid, sweet chilli glaze 7

Handmade Scotch Egg, served with celeriac remoulade 6.5

Mains

8oz Rump Steak, aged for 21 days, served with balsamic tomato, tobacco onions with triple-cooked chips & your choice of peppercorn, Béarnaise, or beef dripping & thyme sauce 18

Beyond Meat Burger®, pickled onions, vegan smoky gouda-style slice made with coconut oil & Scotch Bonnet sauce with your choice of salad (ve) or fries 14.5

Fish Finger Sandwich, battered cod goujons served on white bloomer bread with tartare sauce with fries or salad 9

Nourish Bowl, charred broccoli, beluga lentils, roasted chickpeas, sesame houmous, pumpkin seeds & pomegranate (ve) 12 Add halloumi 2.5, chicken 3

Handmade Smoked Salmon & Dill Fishcakes, panko-breaded fishcakes, house salad and homemade horseradish & lemon crème fraîche 13.5

Sausage & Mash, British outdoor-bred pork sausage, spring onion mash, crispy tobacco onions & red wine jus 14

Southern-Fried Chicken, hand-breaded in our special recipe served with seasoned fries, spicy slaw, cos lettuce and smoky barbecue sauce 15

Classic Cheeseburger, grilled beef patty, mature Cheddar cheese, gherkin, fresh tomato, cos lettuce inside a toasted brioche-style bun served with seasoned fries 14.5. Add streaky smoked bacon 1.5

Award-Winning Steak & Pale Ale Pie, beef cooked in a rich pale ale sauce encased in shortcrust pastry, your choice of triple-cooked chips or buttery mashed potatoes, seasonal greens and red wine jus 14.5

Beer Battered Fish & Chips, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 14.5

Sides

 $\textbf{Halloumi Fries 7 | Triple-Cooked Chips } 4.5 | \textbf{Side Salad} \ (\text{ve}) \ 4 | \textbf{Seasonal Greens} \ (\text{v}) \ 4$

Desserts

All of our desserts are either vegan or vegetarian

Warm Belgian Chocolate Brownie, honeycomb ice cream (v) 6.5

Sticky Toffee Pudding, with Bourbon vanilla ice cream (v) 6.5

Caramel Biscuit Torte, with a creamy coconut-based topping & cinnamon biscuit base with toffee sauce (ve) 7

Ice Cream, ask for today's flavours (v) 4.5

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, or you require our allergen information, please let us know before ordering. 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, cooking and serving methods could affect this. If you require more information, please ask your server. A = this dish contains alcohol. All weights stated are approximate and prior to cooking. Fish dishes may contain small bones.