

Sharers

Rosemary & Garlic Camembert Baked in Sourdough , British apple & fig chutney, celery (v)	14.5
Sourdough Boule , extra virgin olive oil, balsamic vinegar, Maldon sea salt butter (v)	5.5
Nachos , seasoned floured tortillas, sour cream, smashed avocado, jalapeños, tomato salsa, melted mature Cheddar (v)	10.5

Starters

Crispy Squid , red chilli & mango salsa	7
Korean-Style Fried Chicken , sweet soy & lemon grass slaw, red chillies, spring onion	7
Chipotle Chilli Corn Falafel , spiced freekeh grains, pomegranate, houmous, coconut tzatziki (ve)	6.5
Pan-Fried King Prawns & Chorizo , in homemade garlic butter, extra virgin olive oil, fresh lemon, toasted sourdough bread	7

Roasts

All of our roasts are served with a Yorkshire pudding, ruffled thyme-roasted potatoes, buttered savoy cabbage, leeks, peas & roasted root vegetables

To Share - 21 Day-Aged Sirloin of Beef, Roast Chicken, Roast Pork Belly , pigs in blankets, stuffing & red wine jus	37
21 Day-Aged Sirloin of Beef , red wine jus	18.5
Half-roast Chicken , pig in blanket, stuffing & red wine jus	16.5
Nut Roast , root vegetable roast made with almonds and walnuts, vegetarian gravy (v)	16
Roasted Pork Belly , red wine jus	16.5
Add a side: Cauliflower Cheese (v) 4, Pigs-In-Blankets 4, Ruffled Thyme-Roasted Potatoes (ve) 5, Yorkshire Pudding (v) 0.5	

Mains

See our daily specials menu for seasonal dishes prepared by our chefs

30 day-aged 10oz Ribeye Steak , balsamic tomato, tobacco onions, triple-cooked chips, your choice of peppercorn^, béarnaise^ or beef dripping & thyme sauce	25
Award-Winning Pale Ale & Steak Pie , British beef in a rich pale ale sauce encased in shortcrust pastry with a puff pastry lid, buttered greens, red wine jus, your choice of triple-cooked chips or buttery mash	15
Prime Steak Cheese Burger , grilled beef patty made from prime cuts of steak, smoked Cheddar cheese, toasted brioche-style bun, seasoned fries, house burger sauce Add smoked streaky bacon 1.5	14.5
Beyond Meat™ Burger , vegan burger patty, mature Cheddar alternative made with coconut oil, Scotch Bonnet sauce, pink pickled onions, vegan mayonnaise, in a toasted brioche-style bun, your choice of salad (ve) or seasoned fries (v)	14.5
Nourish Bowl , Lebanese-style freekeh grains, roasted butternut squash, grilled red peppers, roasted chickpeas, hummus, pomegranate (ve) Add chipotle chilli corn falafel (ve), add halloumi (v), add chicken 3	12.5
Pale Ale-Battered Atlantic Cod & Triple-Cooked Chips , minted crushed peas, homemade tartare sauce	15
Grilled Seabass Fillets , heritage potatoes, sautéed leeks, peas & chorizo, lemon, thyme & white wine velouté	15.5

Sides

Halloumi Fries (v) 7 | **Triple-Cooked Chips** (v) 4.5 | **Truffled Rosemary & Parmesan Fries** 5 | **Seasonal Vegetables** (v) 4 | **House Salad** (ve) 4

Desserts

All of our desserts are either vegan or vegetarian

Warm Chocolate Brownie , honeycomb ice cream (v)	6.5
Sticky Toffee Pudding , bourbon vanilla ice cream (v)	6.5
Apple & Damson Crumble , vanilla crème anglaise or bourbon vanilla ice cream (v)	7
Caramel Biscuit Torte , cinnamon biscuit base, creamy coconut-based topping, toffee sauce (ve)	7

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. 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 need help accessing our allergen information, 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. ^ = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.