

# BOARDS

## MIXED SANDWICH BOARD £17

Salt beef & pickle, ham & mustard, roast chicken & bacon, aubergine & courgette, Cheddar & tomato, free-range egg mayo & watercress

## BUILD YOUR OWN SANDWICH BOARD

*Available to parties of 10 or more*

4 flavours for £6.50

6 flavours for £8.95

*Please note that the prices are per person*

### MEAT

Roast chicken & bacon on white bloomer

Ham & mustard on white bloomer

Salt beef & pickle on white bloomer

### FISH

Smoked salmon & cream cheese on white bloomer

Prawn & Marie Rose sauce on white bloomer

Smoked mackerel on white bloomer

### VEGETARIAN

Egg mayo & watercress on white bloomer (V)

Aubergine & courgette on white bloomer (V)

Cheddar & tomato on white bloomer (V)

# SHARING BOARDS

*Great for 3-4 people to share*

## The Continental £25

Camembert baked in sourdough, cured Italian Calabrian meats, olives, celery, sun-blazed tomatoes, toasted sourdough drizzled with pesto

## Burger Board £25

Chicken katsu, BBQ pork and cheeseburger sliders

## The Classic Sharer £25

Salt & pepper squid, marinated chicken skewers, pork & Cheddar sausage roll, crudités & dips, tortillas & Camembert fondue (a)

## BOARD PACKAGE

\* Any 2 Boards - 8 bottles of Peroni (330ml) or 2 Bottles of Wine £75  
Please choose from Pinot Grigio, Chenin Blanc or Cabernet Sauvignon

# BUFFET MENU

*Available to parties of 10 or more*

*Prices below are per person*

## BUILD YOUR OWN BUFFET SELECTION

6 choices £13.95

8 choices £17.95

10 choices £20.95

### MEAT

Cheeseburger sliders - handmade beef patty topped with Barber's Cheddar

Handmade haggis & pork Scotch egg with celeriac remoulade

Chicken wings with sticky BBQ sauce

Cured Calabrian meats with sourdough, olives & sun-blazed tomatoes

Chicken & chorizo skewers chargrilled with lime & pesto

### FISH

Lightly dusted squid with 'nduja mayo

Devon crab on toasted sourdough with avocado & pickled fennel

Mini beer-battered cod with homemade tartare sauce

Smoked mackerel pâté on toasted sourdough

Smoked haddock & spring onion fishcakes with homemade tartare sauce

### VEGETARIAN

Bread-baked camembert with celery sticks (V)

Spiced cauliflower fritters with freekeh salad, watercress & a lemon dip (V)

Miso-glazed aubergine with sticky chilli rice & crispy black cabbage (VE)

Cherry tomato & white balsamic tarte tatin with rocket & pesto (VE)

Sautéed mushrooms on toast in a rich vegan béchamel (VE)

*Add any of the above dishes to your selection for £2.50 per person*

### SALADS AND SIDES

*Add any salad or side to your buffet selection, prices are per person*

Triple-cooked chips (V) £1.50

Asian noodle salad topped with roasted cashews (V) £1.50

Beetroot & feta salad with pickled walnuts (V)(A) £1.50

Sweet potato fries (V) £2.00

### DESSERTS

*£3.00 per person*

Salted caramel profiteroles (V)

Glazed lemon tart (V)

Chocolate brownie (V)

#### Allergen Information

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. All items are subject to availability