

Available Monday - Saturday

12pm - 10pm

Roasts are available from our Sunday menu every week from 12pm

Sharers

Sourdough Boule, butter (v) 5

Rosemary & Garlic Camembert, baked in sourdough with celery (v) 14

Calabrian Cured Charcuterie, sourdough, marinated tomatoes & olives 15

Starters

Pan-Seared Scallops, chorizo & creamed peas 9.5

Sautéed Mushrooms, toasted linseed bun (ve) 6.5

Handmade Scotch Egg, celeriac remoulade 6.5

Grilled Goat's Cheese, toasted sourdough, wild garlic pesto, tomatoes with aged balsamic (v) 6.5

Lightly Dusted Calamari, chilli & mango salsa 7

Oak-Smoked Chicken Liver Parfait, toasted sourdough & red onion marmalade 7

Mains

See our daily specials board for seasonal dishes prepared by our chef

Roast Atlantic Cod, leek, chorizo, pea ragu & a white wine sauce 17

8oz Sirloin Steak, heritage breed, grass-fed, aged for 50 days; served with balsamic tomato, tobacco onions & fries or a side salad; choose your sauce - Béarnaise[†], beef dripping & thyme or peppercorn[†] 24

Garlic & Rosemary Rump of Lamb, French-style peas & Dauphinoise potatoes 17.5

Chicken, Portobello Mushroom & Pancetta Pie, white wine sauce, spring greens & your choice of triple-cooked chips or mash 14.5

Beyond Meat Burger[®], crispy onions, Vegan smoky Gouda-style slice (made with coconut oil) & Scotch Bonnet sauce (ve) with your choice of salad (ve) or fries 14.5

Crispy Duck Salad, Asian slaw, sesame seeds, watermelon, spring onion, sugar snaps 14

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

Risotto Primavera, sautéed peas, asparagus, courgettes (v) 13.5

Sausage & Mash, British outdoor-bred pork, spring onion mash, crispy tobacco onions & red wine jus 13

Lemon & Garlic Chicken, marinated and roasted with truffle potatoes 15.5

Fish & Chips, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 15

Classic Cheeseburger, Barber's Cheddar, gherkin, fries 14.5 Add bacon 1.5

Chef's Special Iberico Pork, chorizo & white bean cassoulet, heritage potatoes 23

Sides

Halloumi Fries with chilli jam 6.5 | **Triple-Cooked Chips** 4.5 | **Spring Greens** (v) 4 | **Avocado & Cherry Tomato Salad** (ve) 5 | **Truffled Potatoes** (ve) 5

Desserts

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

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

Apple Tarte Fine, Bourbon vanilla ice cream & caramel sauce (v) 7

Fresh Berry Sundae, strawberry coulis (ve) 6.5

Eton Mess, fresh strawberries, whipped cream, crushed meringue and amaretti biscuits (v) 6.5

Cheese Board, Taw Valley Mature Cheddar & Italian blue cheese, Fudge's biscuits, date chutney & celery (v) 9

Hot Drinks

Cappuccino 2.5 | **Americano** 2.25 | **Pot of English Breakfast Tea** 2.25 | **Selection of flavoured & herbal teas** 2.25

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. [†] = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Subject to availability.