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and pay from the  
comfort of your table.

To help ensure the safety and  
wellbeing of our guests, we  
are now offering full table  
service for all orders.

## 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

- Lightly Dusted Calamari**, chilli & mango salsa 6.5
- Shallot and Armagnac Tarte Tatin**, with rocket, basil, olive & tomato dressing† (ve) 6
- Seasonal Soup**, served with sourdough bread (ve) 5.5
- Pan-Fried King Prawns**, chorizo, toasted sourdough 6.5
- Sticky Asian Fried Chicken**, slaw, chilli & spring onion 6.5

## Mains

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

- Pan-Fried Seabass**, sautéed potatoes with sprouts and pancetta, tenderstem broccoli, lemon and thyme sauce 15.5
- 9oz Rib Eye Steak**, Prime steak, expertly aged for a minimum of 30 days, served with balsamic tomato, tobacco onions with triple-cooked chips & your choice of peppercorn†, Béarnaise† or beef dripping & thyme sauce 21
- Crispy Pork Belly**, dauphinoise potatoes, red wine sauce 16
- Classic Cheeseburger**, grilled beef patty, mature Cheddar cheese, gherkin, fresh tomato, cos lettuce inside a toasted brioche-style bun served with seasoned skin-on fries 13.5. Add streaky smoked bacon 1.5
- Award-Winning Steak & Pale Ale Pie**, slow-cooked British beef encased in shortcrust pastry served with seasonal greens & your choice of chips or mash 14
- Handmade Smoked Salmon & Dill Fishcakes**, wilted spinach, asparagus 13
- Nourish Bowl**, charred broccoli, beluga lentils, roasted chickpeas, pumpkin seeds & pomegranate (ve) 11.5  
Add chicken 2.5, halloumi 2.5, prawns 2.5
- Beyond Meat Burger®**, pickled onions, Vegan smoky gouda alternative made with coconut oil & Scotch Bonnet sauce with your choice of salad (ve) or fries 13.5
- Chicken & Chorizo**, pesto dressing, Tenderstem® broccoli & heritage potatoes 14
- Sausage & Mash**, British outdoor-bred pork sausage, spring onion mash, crispy tobacco onions & red wine jus 13.5
- Beer Battered Fish & Chips**, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 14
- Penang Curry**, Thai style vegetable curry with coconut rice, mango salad and khobez flatbread (ve) 13

## Sides

- Halloumi Fries** 7 | **Triple-Cooked Chips** 4.5 | **Side Salad** (ve) 4 | **Seasonal Greens** (v) 4

## Desserts

*All of our desserts are either vegan or vegetarian*

- Warm Belgian Chocolate Brownie**, hazelnut ice cream (v) 6.5
- Sticky Toffee Pudding**, with bourbon vanilla ice cream (v) 6.5
- Caramel Biscuit Cheesecake**, a coconut-based cream cheese alternative topping on a crunchy cinnamon biscuit layer (ve) 6.5
- Apple and Rhubarb Crumble**, served with bourbon vanilla ice cream (v) 6.5
- 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. Our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining.

If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (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.



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