

## SNACKS

- Handmade Scotch Egg, golden beetroot piccalilli (837kcal) 8.5
- Padrón Peppers, extra virgin olive oil (ve) (213kcal) 7.5
- Crab Thermidor On Toast, brown & white crab meat, béchamel, toasted sourdough (468kcal) 10
- Wild Boar, Pork & Ale Sausages, English mustard (397kcal) 8
- Whole Baked Sourdough, salted butter (v) (1403kcal for two to share) 7.5

## SHARERS

- Charcuterie Board, Italian cured meats, olives, pickles, chargrilled artichokes, toasted sourdough, rye bread (1253kcal for two to share) 19.5
- Rosemary & Garlic Camembert Baked In Sourdough, hedgerow chutney (v) (1393kcal for two to share) 16.5
- Fritto Misto, crispy king prawns, calamari, battered haddock, padrón peppers, sage, saffron aioli, tartare sauce (1139kcal for two to share) 24.5

## SMALL PLATES

- Pan-Seared Scallops, pancetta, cauliflower purée, salsa verde, beef dripping pangrattato (289kcal) 14
- Whole King Prawns, lemon, caper & dill butter, saffron aioli (672kcal) 11
- Crispy Fried Mozzarella, caponata, tomatoes, olives\* (v) (546kcal) 9.5
- Mushrooms On Toasted Sourdough, exotic mushrooms, garlic, thyme, haricot bean & rosemary purée (ve) (504kcal) 9.5
- Calamari, saffron aioli (292kcal) 10
- Miso Chicken Skewers, yakiniku bbq sauce, miso dressing\* (457kcal) 10

## ROASTS

- Served with a Yorkshire pudding, thyme-roasted potatoes, buttered savoy cabbage, leeks & roasted root vegetables*
- To Share - Aged Beef Sirloin, Roast Chicken, Lamb Rump, pigs in blankets, bacon & chestnut stuffing, red wine sauce (4161kcal for two to share) 49
- Aged Beef Sirloin, red wine sauce (1608kcal) 23.5
- Roast Chicken, pig in blanket, bacon & chestnut stuffing, red wine sauce (1907kcal) 21.5
- Lamb Rump, red wine sauce (1462kcal) 24.5
- Nut Roast, root vegetable roast made with almonds and walnuts, vegetarian gravy (v) (1391kcal) 21 *Vegan Option Available, without a Yorkshire (ve) (1247kcal)*
- Add: Thyme-Roasted Potatoes (ve) (598kcal) 5.5 | Pigs in Blankets (372kcal) 5.5 | Cauliflower Cheese (v) (457kcal) 5

## MAINS

**Our daily specials are selected and prepared by our team of chefs, ask a member of the team what is available today.**

- Pan-Fried Sea Bass with Roasted Squash, butter beans, wild mushrooms, chargrilled artichoke hearts, garlic butter (657kcal) 23.5
- Chicken Milanese, panko-breaded chicken, rocket & cherry tomato salad, fries (980kcal) 19.5
- Black Treacle Beef Brisket & Portobello Mushroom Pie, buttery mash, buttered leeks, savoy cabbage, red wine sauce (1701kcal) 20.5
- Avocado & Mango Salad, edamame beans, spring onion, mint, grains, coriander, lime dressing (ve) (476kcal) 16
- Add: Halloumi (v) (415kcal) 4 | Grilled Chicken Breast (232kcal) 4.5 | King Prawns (114kcal) 5
- Raclette & Pancetta Burger, grilled beef patty, raclette cheese, pancetta, red pepper & tomato relish, fries, house sauce (1205kcal) 20
- Roasted Pumpkin, goats cheese, black grapes, pine nuts, chicory, elderberry ketchup (v) (450kcal) 17.5 *Vegan serve available (ve) (333kcal)*
- Beer-Battered Fresh Atlantic Haddock & Chips, minted crushed peas, tartare sauce (1195kcal) 20

## SIDES

- Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal) 8.5
- Chips, aioli (v) (533kcal) 6
- Rosemary & Parmesan Fries, white truffle-infused oil (502kcal) 6.5
- Cherry Tomato & Grain Salad (ve) (166kcal) 5.5
- Roasted Squash (ve) (144kcal) 5.5

## DESSERTS

- 25p from each dessert sold will be donated to Social Bite*
- Chocolate & Cherry Sundae, chocolate and vanilla ice cream, triple chocolate brownie, whipped cream, Amarena wild cherries (v) (937kcal) 10
- Apple, Plum & Damson Crumble, vanilla crème Anglaise (v) (626kcal) 9 *Vegan serve available (ve) (784kcal)*
- Chocolate Fondant, white chocolate & raspberry ice cream (v) (713kcal) 9
- Sticky Toffee Pudding, ginger ice cream (v) (880kcal) 9
- British Cheeses, savoury biscuits, rye bread, hedgerow chutney, grapes (v) (990kcal) 11.5
- Coffee & Mini Brownie (758kcal) 8

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Where table service is offered, a discretionary service charge of 10% may be added.

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, 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. Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.

25p from each dessert sold with go to Social Bite (registered charity SC045232), to fund meals, food packs and care kits supporting the mission to end homelessness.