SNACKS

Handmade Scotch Egg, golden beetroot piccallili (837kcal) 7 Padrón Peppers, extra virgin olive oil (ve) (213kcal) 6 Chorizo Sausages, glazed with chilli honey (803kcal) 6 Artichoke, Red Pepper & Tomato Arancini, herb mayo (ve) (477kcal) 6 Green & Kalamata Olives (ve) (359kcal) 4 Whole Baked Sourdough, salted butter (v) (1403kcal for two to share) 6.5

SHARERS

Rosemary & Garlic Camembert Baked in Sourdough, hedgerow chutney (v) (1393kcal for two to share) 15 Nachos, flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (v) (1086kcal for two to share) 11.5 Charcuterie Board, Italian cured meats, olives, pickles, chargrilled artichokes, toasted sourdough, rye bread (1253kcal for two to share) 17

SMALL PLATES

Baked King Prawns and Chorizo, garlic butter, cherry tomatoes, toasted sourdough (557kcal) 8 Crispy Fried Mozzarella, caponata, tomatoes, olives* (v) (546kcal) 7.5 Miso Chicken Skewers, vakiniku BBO sauce, miso dressing* (457kcal) 8 Crispy Cauliflower Florets, gochujang mayo* (ve) (577kcal) 7 Calamari, saffron aioli (292kcal) 7.5

ROASTS

Served with a Yorkshire pudding, thyme-roasted potatoes, buttered savoy cabbage, leeks & roasted root vegetables To Share - Aged Beef Sirloin, Roast Chicken, Slow-Cooked Pork Belly, pigs in blankets, bacon & chestnut stuffing, red wine sauce (4967kcal) 38 Aged Beef Sirloin, red wine sauce (1608kcal) 17.5

Roast Chicken, pig in blanket, bacon & chestnut stuffing, red wine sauce (1907kcal) 15.5

Slow-Cooked Pork Belly, red wine sauce (2200kcal) 16.5

Nut Roast, root vegetable roast made with almonds and walnuts, vegetarian gravy (v) (1391kcal) 15 Vegan Option Available, without a Yorkshire (ve) (1247kcal)

Add: Thyme-Roasted Potatoes (ve) (598kcal) 4.5 | Pigs in Blankets (372kcal) 4.5 | Cauliflower Cheese (v) (457kcal) 4

MAINS

Pan-Fried Seabass Fillets, ratte potatoes, sautéed leeks, peas & chorizo, lemon, thyme & white wine velouté (943kcal) 18

Slow-Cooked Steak & Pale Ale Pie, buttery mash, buttered leeks, savoy cabbage, red wine sauce (1251kcal) 17

Chicken Schnitzel, rocket & cherry tomato salad, fries (1116kcal) 16

Avocado & Mango Salad, edamame beans, spring onion, mint, grains, coriander, lime dressing (ve) (476kcal) 13

Add: Grilled Chicken Breast (232kcal) 3.5 | King Prawns (114kcal) 4 | Halloumi (v) (415kcal) 3

Smoked Bacon Cheeseburger, grilled beef patty, smoked streaky bacon, smoked Cheddar, fries, house sauce (1296kcal) 16.5

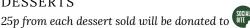
Spiced Falafel Burger, applewood smoked vegan slice, crispy spiced onions, pickles, pico de gallo salsa, chipotle chilli jam, fries, house sauce (ve) (1285kcal) 15

Beer-Battered Atlantic Haddock & Chips, minted crushed peas, tartare sauce (1220kcal) 17

SIDES

Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal) 7 Chips (ve) (423kcal) 5 Rosemary & Parmesan Fries, white truffle-infused oil (502kcal) 5.5 Cherry Tomato & Grain Salad (ve) (166kcal) 4.5

DESSERTS



Apple, Plum & Damson Crumble, vanilla crème Anglaise (v) (626kcal) 7.5 Vegan serve available (ve) (784kcal) Triple Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v) (923kcal) 7.5 Sticky Toffee Pudding, ginger ice cream (v) (880kcal) 7.5 Tiramisu, sponge soaked in coffee and marsala wine, layered with mascarpone cream (v) (630kcal) 8 Coffee & Mini Tiramisu (503kcal) or Brownie (758kcal) 6.5

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

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.

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.