

Sharers

Camembert , toasted sourdough, celery (v)	12
Sourdough Boule , extra virgin olive oil, balsamic vinegar, Maldon sea salt butter (v)	5.5
Nachos , seasoned floured tortillas, sour cream, smashed avocado, jalapeños, tomato salsa, melted mature Cheddar (v)	10.5

Small Plates

Crispy Squid , sweet chilli glaze	7
Pan-Fried King Prawns & Chorizo , in homemade garlic butter, extra virgin olive oil, fresh lemon, toasted sourdough bread	7
Chipotle Chilli Corn Falafel , spiced freekeh grains, pomegranate, houmous, coconut tzatziki (ve)	6.5
Korean-Style Fried Chicken , sweet soy & lemon grass slaw, red chillies, spring onion	7

Mains

21 day-Aged 8oz Rump Steak , balsamic plum tomato, tobacco onions, triple-cooked chips, with your choice of peppercorn [^] , béarnaise [^] or beef dripping & thyme sauce	18
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Award-Winning Pale Ale & Steak Pie , British beef in a rich pale ale sauce encased in shortcrust pastry with a puff pastry lid, buttered greens, red wine jus, your choice of triple-cooked chips or buttery mash	15
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British Outdoor-Bred Pork Sausage & Spring Onion Mash , crispy tobacco onions, red wine jus. Vegetarian serve available (v)	14
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Prime Steak Cheese Burger , grilled beef patty made from prime cuts of steak, smoked Cheddar cheese, toasted brioche-style bun, seasoned fries, house burger sauce.	14.5
<i>Add smoked streaky bacon 1.5</i>	

Beyond Meat™ Burger , vegan burger patty, mature Cheddar alternative made with coconut oil, Scotch Bonnet sauce, pink pickled onions, vegan mayonnaise, in a toasted brioche-style bun, your choice of salad (ve) or seasoned fries (v)	14.5
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Hand-breaded Southern-Fried Chicken , seasoned fries, slaw, smoky barbecue sauce	15
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Nourish Bowl , Lebanese-style freekeh grains, roasted butternut squash, grilled red peppers, roasted chickpeas, hummus, pomegranate (ve)	12.5
<i>Add chipotle chilli corn falafel (ve), add halloumi (v), add chicken 3</i>	

French Dip Steak Sandwich , aged rump steak, horseradish crème fraîche, tobacco onions on sourdough bread, beef dripping & thyme sauce, seasoned fries or house salad	11
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Pale Ale-Battered Cod Goujon Sandwich , on sourdough bread with homemade tartare sauce, bloody mary ketchup, seasoned fries or house salad	9
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Panko-breaded Smoked Salmon & Dill Fishcakes , freekeh grain, tomato & cucumber salad, homemade horseradish crème fraîche	13.5
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Roasted Butternut Squash & Mushroom Risotto , saffron milk cap, straw & porcini mushrooms, basil pesto, pumpkin seeds (ve)	sm/lrg 6.5/14
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Pale Ale-Battered Atlantic Cod & Triple-Cooked Chips , minted crushed peas, homemade tartare sauce	15
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Sides

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

Desserts

All of our desserts are either vegan or vegetarian

Warm Chocolate Brownie , honeycomb ice cream (v)	6.5
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Sticky Toffee Pudding , bourbon vanilla ice cream (v)	6.5
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Ice Cream , three scoops of either honeycomb, chocolate or bourbon vanilla (v)	4.5
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Caramel Biscuit Torte , cinnamon biscuit base, creamy coconut-based topping, toffee sauce (ve)	7
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All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. 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, or need help accessing our allergen information, 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.