

SNACKS – Choose three for 16 or six for 31

- Handmade Scotch Egg**, golden beetroot piccillili (837kcal) 7
- Fried Chicken with Chilli Honey**, buttermilk jalapeño ranch sauce, pickles (865kcal) 7.5
- Artichoke, Red Pepper & Tomato Arancini**, herb mayo (ve) (477kcal) 6
- Padrón Peppers**, extra virgin olive oil (ve) (213kcal) 6
- Beef Shin Croquettes**, gochujang mayo (450kcal) 8
- Hand-Breaded Halloumi Fries**, chipotle chilli jam (v) (774kcal) 7

SHARERS

- Nachos**, flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (v) (1086kcal for two to share) 11.5
- Add: Pulled Short Rib & Beef Brisket (263kcal) 3
- Charcuterie Board**, Italian cured meats, olives, pickles, toasted sourdough, rye bread (1437kcal for two to share) 17
- Whole Baked Sourdough**, salted butter (v) (1490kcal for two to share) 6.5

SMALL PLATES

- Baked King Prawns and Chorizo**, garlic butter, cherry tomatoes, toasted sourdough (568kcal) 8
- Crispy Cauliflower Florets**, gochujang mayo* (ve) (577kcal) 7
- Crispy Mozzarella**, caponata, tomatoes, olives* (v) (546kcal) 7.5
- Miso Chicken Skewers**, yakiniku BBQ sauce, miso dressing* (457kcal) 8
- Calamari**, saffron aioli (296kcal) 7.5

ROASTS

Served with a Yorkshire pudding, thyme-roasted potatoes, savoy cabbage, leeks & roasted root vegetables

- To Share - Aged Beef Sirloin, Roast Chicken, Maple-Cured Pork Belly**, pigs in blankets, bacon & chestnut stuffing, red wine gravy (4723kcal for two to share) 38
- Aged Beef Sirloin**, red wine gravy (1576kcal) 17.5
- Roast Chicken**, pig in blanket, bacon & chestnut stuffing, red wine gravy (1861kcal) 15.5
- Maple-Cured Pork Belly**, red wine gravy (2017kcal) 16.5
- Nut Roast**, root vegetable roast made with almonds and walnuts, onion gravy (v) (1359kcal) Vegan Option Available, without a Yorkshire (ve) (1247kcal) 15

Add: **Thyme-Roasted Potatoes (ve)** (566kcal) 4.5 | **Pigs in Blankets** (352kcal) 4.5 | **Cauliflower Cheese (v)** (457kcal) 4

MAINS

- Pan-Fried Seabass Fillets**, ratte potatoes, sautéed leeks, peas & chorizo, lemon, thyme & white wine velouté (947kcal) 19
- Slow-Cooked Steak & Pale Ale Pie**, buttery mash, buttered leeks & savoy cabbage, red wine gravy (1330kcal) 17.5
- Chicken Schnitzel**, rocket & cherry tomato salad, fries (1120kcal) 16.5
- Avocado & Mango Salad**, edamame beans, spring onion, mint, grains, coriander, lime dressing (ve) (473kcal) 13.5
- 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 (1305kcal) 17
- Spiced Falafel Burger**, applewood smoked vegan slice, crispy spiced onions, pickles, pico de gallo, chipotle chilli jam, fries, house sauce (ve) (1382kcal) 15.5
- Beer-Battered Atlantic Haddock & Chips**, minted crushed peas, tartare sauce (1223kcal) 17.5

SIDES

- Potato Rosti Chips (v)** (576kcal) 6 | **Skin-On Fries (ve)** (401kcal) 4
- Rosemary & Parmesan Fries**, white truffle-infused oil (502kcal) 5.5
- Cherry Tomato & Grain Salad (ve)** (167kcal) 4.5
- Buttered Leeks, Cabbage & Peas (v)** (167kcal) 4.5

DESSERTS

25p from each dessert sold will be donated to 

- Bramley Apple & Rhubarb Crumble**, vanilla crème Anglaise (v) (638kcal) 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) (597kcal) 8
- Coffee & Mini Tiramisu (v)** (325kcal) or **Brownie (v)** (596kcal) 6.5

Allergens & dietary information available on reverse.

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.