## **Sharers**

**Sides** 

**Desserts** 

All of our desserts are either vegan or vegetarian **Warm Chocolate Brownie**, honeycomb ice cream (v)

**Sticky Toffee Pudding,** bourbon vanilla ice cream (v)

Apple & Damson Crumble, vanilla crème anglaise or bourbon vanilla ice cream (v)

Rosemary & Garlic Camembert Baked in Sourdough, British apple & fig chutney, celery (v)

Sourdough Boule, extra virgin olive oil, balsamic vinegar, Maldon sea salt butter (v)	5.5
$\textbf{Nachos,} \ \ seasoned floured tortillas, sour cream, smashed avocado, jalapeños, tomato salsa, melted mature Cheddar (v)$	10
Starters	
Crispy Squid, red chilli & mango salsa	6.5
Korean-Style Fried Chicken, sweet soy & lemon grass slaw, red chillies, spring onion	6.5
Chipotle Chilli Corn Falafel, spiced freekeh grains, pomegranate, houmous, coconut tzatziki (ve)	6
Sautéed Garlic Mushrooms, Paris Brown, Field & Wild mushrooms in a homemade garlic, thyme & white wine sauce, toasted brioche (v)	6
Pan-Fried King Prawns & Chorizo, in homemade garlic butter, extra virgin olive oil, fresh lemon, toasted sourdough bread	6.5
Roasts	
All of our roasts are served with a Yorkshire pudding, ruffled thyme- roasted potatoes, buttered savoy cabbage, leeks, peas & roasted root vegetables	
To Share - 21 Day-Aged Sirloin of Beef, Roast Chicken, Roast Pork Belly, pigs in blankets, stuffing & red wine jus	35
21 Day-Aged Sirloin of Beef, red wine jus	17.5
Half-roast Chicken, pig in blanket, stuffing & red wine jus	15
<b>Nut Roast,</b> root vegetable roast made with almonds and walnuts, vegetarian gravy (v)	14
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Roasted Pork Belly, red wine jus  Add a side: Cauliflower Cheese (v) 4, Pigs-In-Blankets 4, Ruffled Thyme-Roasted Potatoes (ve) 5, Yorkshire Pudding (v) 0.5	15
	15
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14.5

6.5

6.5

7

Caramel Biscuit Torte, cinnamon biscuit base, creamy coconut-based topping, toffee sauce (ve) 7

Halloumi Fries (v) 7 | Triple-Cooked Chips (v) 4.5 | Truffled Rosemary & Parmesan Fries 5 | Seasonal Vegetables (v) 4 | House Salad (ve) 4

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 <u>before</u> 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.  $^{\wedge}$  = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.