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To help ensure the safety and well being of our guests, we are now offering full table service for all orders.

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We're serving an array of festive dishes this December. Find them on the menu marked with a little holly next to them 

## Sharers


**Sourdough Boule**, butter (v) 5

**Rosemary & Garlic Camembert**, baked in sourdough with celery (v) 14

**Calabrian Cured Charcuterie**, sourdough, marinated tomatoes & olives 15

## Starters

**Lightly Dusted Calamari**, chilli & mango salsa 7

 **Shallot and Armagnac Tarte Tatin**, with rocket, basil, olive & tomato dressing<sup>†</sup> (ve) 6.5

**Butternut Squash & Sage Soup**, creamy butternut squash soup finished with a swirl of coconut yoghurt, pumpkin seeds with sourdough bread (ve) 6

**Pan-Fried King Prawns**, chorizo, toasted sourdough 7

**Sticky Asian Fried Chicken**, slaw, chilli & spring onion 7


**Sautéed Mushrooms**, served on toast (ve) 6.5

## Mains


*See our daily specials board for seasonal dishes prepared by our chef*

**Pan-Fried Seabass**, sautéed potatoes with sprouts and pancetta, tenderstem broccoli, lemon and thyme sauce 17

**9oz Rib Eye Steak**, Prime steak, expertly aged for a minimum of 30 days, served with balsamic tomato, tobacco onions with triple-cooked chips & your choice of peppercorn<sup>†</sup>, Béarnaise<sup>†</sup> or beef dripping & thyme sauce 24

 **Festive Burger**, grilled beef patty topped with streaky smoked bacon, cranberry sauce, camembert, crispy onions, sprouts and a pig-in-blanket, served in a brioche style vegan bun and seasoned fries 16

**Classic Cheeseburger**, grilled beef patty, mature Cheddar cheese, gherkin, fresh tomato, cos lettuce inside a toasted brioche-style bun served with seasoned skin-on fries 14.5. Add streaky smoked bacon 1.5

 **Turkey, Cranberry and Stuffing Pie**, turkey, root vegetables and stuffing cooked in rich gravy, baked in a sage & onion pastry case, topped with a puff pastry lid. Served with mashed potato, seasonal greens and a red wine jus 15

**Handmade Smoked Salmon & Dill Fishcakes**, wilted spinach, asparagus 13.5


**Nourish Bowl**, charred broccoli, beluga lentils, roasted chickpeas, pumpkin seeds & pomegranate (ve) 12  
Add chicken 3, halloumi 3, prawns 3

**Beyond Meat Burger**<sup>®</sup>, pickled onions, Vegan smoky gouda alternative made with coconut oil & Scotch Bonnet sauce with your choice of salad (ve) or fries 14.5

**Chicken & Chorizo**, pesto dressing, Tenderstem<sup>®</sup> broccoli & heritage potatoes 15

**Sausage & Mash**, British outdoor-bred pork sausage, spring onion mash, crispy tobacco onions & red wine jus 14

**Chicken & Avocado Salad**, crispy bacon, ranch dressing 12.5

 **Pork Belly**, mini apple pie, shredded chestnut sprouts, dauphinoise potatoes & a red wine jus<sup>†</sup> 17


**Beer Battered Fish & Chips**, pale ale battered cod, triple-cooked chips, minted crushed peas & tartare sauce 14.5

## Sides

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


## Desserts

**Warm Belgian Chocolate Brownie**, hazelnut ice cream (v) 6.5

 **Sticky Toffee Christmas Pudding**, a twist on two classics served with vanilla crème anglaise 6.5

**Fresh Berry Sundae**, strawberry coulis (ve) 6.5

**Baked Sicilian Lemon Cheesecake**, Bourbon vanilla ice cream, fresh berries (v) 7

 **Cranberry & Pecan Tart**, served warm with whipped cream & homemade coulis (v) 7

**Ice Cream**, ask for today's flavours (v) 4.5

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking 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. Subject to availability.