Drinks of the season

WOODFORD RESERVE BOURBON WHISKY
43.2% Vol
Exceptional richness, depth and character; with a smooth well-rounded finish

FRENCH MARTINI
Ciroc Pineapple shaken with Chambord and pineapple juice

MADRI EXCEPCIONAL
4.6% Vol
Full of flavour and aroma; crisp, clean and refreshing

Whilst you decide

MINI CHORIZO SAUSAGES*
in a balsamic glaze, with garlic dip
709kcal

MIXED OLIVES (VE)
marinated with garlic & red pepper
239kcal

STONE-BAKED GARLIC FLATBREAD (V) *767kcal*
With cheese *825kcal*

Starters

DUCK & ORANGE PARFAIT* Smooth pâté in an orange glaze, with toasted artisan bloomer and red onion chutney *732kcal*

GARLIC KING PRAWNS & CHORIZO with artisan bloomer bread *858kcal*

CREAMY GARLIC OVEN-BAKED MUSHROOMS (V) in a cheesy Cheddar sauce, with toasted artisan bloomer *384kcal*

SALT & PEPPER CALAMARI served with saffron aioli *294kcal*

TODAY'S SOUP (V) served with artisan bloomer bread *437kcal* ***Vegan option available***

DEEP-FRIED BRIE BITES (V) with an apricot & ginger chutney *481kcal*

STICKY CRISPY CHICKEN Tender bites glazed in chipotle chilli jam *636kcal*

SLOW-ROASTED TOMATO ARANCINI (VE) on a roasted beetroot & balsamic purée with basil pesto *396kcal*

SIGNATURE KING PRAWN COCKTAIL* Juicy prawns in a bloody mary Marie Rose sauce, with avocado, tomatoes, lettuce and artisan bloomer bread *528kcal*

HONEY-BAKED WHOLE CAMEMBERT (V) ***for two to share*** Melting Camembert drizzled with orange blossom honey, served with apricot & ginger chutney and bread to dip *1217kcal*

Mains

SEARED FILLETS OF SEA BASS* with a pea & crispy bacon velouté, steamed broccoli and spring onion mash *771kcal*

HUNTER'S CHICKEN SCHNITZEL topped with a BBQ & tomato sauce, crispy bacon and melted mature Cheddar, served with triple-cooked chunky chips *1373kcal*

PREMIUM SAUSAGES & MASH British pork sausages, spring onion mash, rich onion gravy and crispy onions *1073kcal*

SMOKED HADDOCK & SPINACH FISHCAKES Crispy fishcakes filled with haddock, potato and baby spinach in a cheesy béchamel sauce, with Tenderstem® broccoli, baby potatoes and hollandaise *613kcal*

HOME-BAKED PIE OF THE DAY* served with spring onion mash, roasted carrots and greens *1295kcal*

AUBERGINE PARMIGIANA* (V) Aubergine, garlic and peppers in a sweet & smoky tomato sauce, topped with herb crumb and mozzarella, served with mixed salad and garlic ciabatta *1054kcal* ***Vegan option available***

8oz GAMMON STEAK served with free range fried eggs, triple-cooked chips and peas *896kcal*

MAC & CHEESE (V) Macaroni pasta in a Cheddar, Red Leicester & mozzarella béchamel sauce, topped with a herb crumb and served with mixed salad and garlic bread *1046kcal* ***Top with:*** *Streaky bacon 231kcal* *Pulled beef brisket 282kcal*

INDULGENT BEEF & RED WINE LASAGNE* served with garlic ciabatta and a dressed side salad *844kcal*

FISH & CHIPS Freshly battered haddock, triple-cooked chips, mushy peas and tartare sauce *1005kcal*

CHICKEN & VEGETABLE PENANG CURRY Grilled chicken breast, pak choi, squash, red onions and peppers in a creamy coconut curry sauce, served with jasmine rice *759kcal* ***Vegan option available***

DUO OF LAMB* Tender lamb rump served medium and a hearty shepherd's pie, with Tenderstem® broccoli and a red wine & rosemary jus *1539kcal*

Adults need around 2000kcal a day

OUR FAVOURITE DISHES

Burgers *All burgers are served with little gem lettuce, onion and tomato in a toasted bun, with skin-on-fries, a gherkin and burger sauce dip on the side.*

SIGNATURE BURGER Prime steak burger, loaded with maple-glazed beef brisket, crispy fried onions, streaky bacon, Monterey Jack cheese, cheese sauce and mayo *1476kcal*

CRISPY BUTTERMILK CHICKEN BURGER Tender fried chicken with chipotle chilli jam and mayo *1017kcal* ***Swap to grilled chicken breast*** *927kcal*

BUTTERNUT SQUASH & CHICKPEA BURGER (VE) Breaded burger patty and a Violife mature melting slice *1020kcal*

Finish any burger with: *Streaky bacon 231kcal | Monterey Jack cheese 65kcal (V) | Jalapeños (VE) 10kcal | Sautéed mushrooms (VE) 14kcal | Grilled halloumi (V) 415kcal*

Stone-baked Pizzas & Salads *All our pizzas are made with hand-stretched dough, stone-baked to order and available to take away.*

SPICY PEPPERONI PIZZA with red chillies & mozzarella *1215kcal*

STICKY DUCK & HOISIN PIZZA Shredded duck on a hoisin & tomato base, with mozzarella and red & spring onions *1188kcal*

CLASSIC MARGHERITA PIZZA (V) Tomato base with mozzarella and fresh basil *1007kcal*

Create your perfect pizza: Streaky bacon *231kcal*, Pulled chicken *105kcal* • £2 | Pulled beef brisket *282kcal* | Jalapeños (VE) *10kcal*, Fried egg (V)*92kcal* | Roasted mushrooms (VE) *14kcal*

CHICKEN, BACON & AVOCADO SALAD Chargrilled chicken breast, maple-cured streaky bacon, avocado, tomatoes, red onion and little gem in a zesty dressing, topped with a boiled egg and served with toasted ciabatta *742kcal*

GREENS & GRAINS SALAD (VE) Roasted red peppers, grains, lentils, butternut squash and pomegranate seeds on a bed of mixed leaves and baby spinach, tossed in a zesty pineapple & ginger dressing *194kcal*

Finish with: Grilled chicken *211kcal*, Halloumi (V) *1kcal*, Sticky crispy chicken *534kcal* or King prawns *101kcal*

Steaks

Expertly aged for superb flavour and tenderness, served with triple-cooked chips, roasted vine cherry tomatoes* and your choice of steak sauce - Béarnaise* 123kcal, Peppercorn* 82kcal, Beef dripping 123kcal or Craft ale, mushroom & bacon* 67kcal

10oz RIB-EYE* *991kcal*

8oz SIRLOIN* *643kcal*

Finish with: Seasonal greens (VE) *94kcal*, Dressed side salad (VE) *38kcal* or Garlic & cheese baked mushrooms (V) *124kcal* | Sautéed mushrooms (VE) *14kcal*

Sides

HALLOUMI FRIES (V) with chipotle chilli relish *544kcal*

GARLIC & CHEESE BAKED MUSHROOMS (V) *124kcal*

MAC & CHEESE (V) *389kcal*

SEASONAL GREENS (VE) *94kcal*

DRESSED SIDE SALAD (VE) *38kcal*

SPRING ONION MASH (V) *168kcal*

TRIPLE-COOKED CHIPS (VE) *359kcal*

FRIES (VE) *312kcal*

DAUPHINOISE POTATO (V) *203kcal*

Sandwiches *Available Monday - Saturday until 5pm.*

Served with fries (VE) as standard or swap to a side salad (VE) for a lighter lunch.

STEAK SANDWICH* Tender slices of rump steak, caramelised onion chutney and watercress in a rustic roll *899kcal*

FISH FINGER SANDWICH Battered fish goujons and tartare sauce in a rustic roll *1002kcal*

ROASTED VEGETABLE WRAP (VE) Roasted butternut squash, peppers and sweet potato, with red cabbage, carrot, quinoa and beetroot hummus in a beetroot & chia seed wrap *276kcal*

Puddings *See our separate pudding menu for the full range of desserts and hot drinks.*

CLASSIC BANOFFEE PIE (V) *759kcal*

DOUBLE CHOCOLATE BROWNIE (V) *846kcal*

THE HONEY POT (V) *715kcal*

BLACKCURRANT TORTE (VE) *328kcal*

STICKY TOFFEE PUDDING (V) *346kcal*

BRAMLEY APPLE, BLACKCURRANT & CHERRY CRUMBLE (V) *659kcal* • 7.75 ***Vegan option available***

VANILLA CRÈME BRÛLÉE (V) *340kcal*

MULLED FRUIT ETON MESS* (V) *483kcal*

TRIO OF ICE CREAM & SORBET (V) See pudding menu for flavours and calories ***Vegan option available***

HOT DRINK & MINI PUDDING (V) See dessert menu for options and calories

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. * = 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 nutrition information is available online. If you require more information, please ask your server.

We are proud to be part of the Vintage Inns family; for details of our country pubs in the collection please visit vintageinns.co.uk. **Please note that for tables of 8 or more a discretionary service charge of 10% will be added to your bill.**