Menu

Drinks of the season

RASPBERRY & ORANGE BLOSSOM SPRITZ
Tanqueray Gin, Prosecco, and Fever-Tree Raspberry & Orange Blossom Soda, topped with raspberries • 8.95

STRAWBERRY HOUSE SODA
Add a dash of French flair to filtered sparkling water with Mathieu Teisseire strawberry syrup and fresh raspberries *88kcal* • 2.95

PASSION FRUIT MARTINI
Absolut Vanilia vodka shaken with passion fruit and tropical fruits, served with a shot of Prosecco • 9.25

Whilst you decide

MIXED OLIVES (VE) *239kcal* • 3.25

STONE-BAKED GARLIC FLATBREAD (V)
with beetroot hummus *731kcal* • 5.25

ARTISAN SOURDOUGH BREAD (V)
with olive oil, balsamic vinegar and butter *825kcal* • 6.50

Sharers & Grazers

HONEY & TRUFFLE BAKED CAMEMBERT (V) Melting Camembert drizzled with honey & truffle-infused oil, served with apple, date & tamarind chutney and sourdough bread to dip *1062kcal* • 14.95

STICKY PLATTER Sticky fried chicken, crispy prawns, chilli jam-glazed lamb koftas, hummus, tzatziki, Bumbu Bali spicy mayo and stone-baked flatbread *1882kcal* • 19.50

Starters

SMOKED MACKEREL PÂTÉ
with horseradish crème fraîche and toast *633kcal* • 7.95

CRISPY CALAMARI served with cajun mayo *354kcal* • 7.25

CHARGRILLED LAMB KOFTAS
with baba ghanoush, tzatziki, beetroot and a tortilla *537kcal* • 8.25

SLOW-ROASTED TOMATO ARANCINI (VE) on roasted beetroot & balsamic purée with basil pesto *396kcal* • 7.50

TODAY'S SOUP (V) with sourdough bread and butter *388kcal* • 6.75 ***Vegan option available***

CREAMY GARLIC OVEN-BAKED MUSHROOMS (V) in a cheesy Cheddar sauce, on toasted sourdough *268kcal* • 6.75

DUCK & ORANGE PARFAIT with sourdough toast and red onion chutney *633kcal* • 7.95

BAKED SCALLOPS & KING PRAWNS in a creamy garlic & cheese sauce, served with toasted ciabatta *411kcal* • 11.50

Grill

Steaks

Expertly aged for superb flavour and tenderness, served with triple-cooked chips, a southern fried onion nest and thyme-roasted tomato.

7oz FILLET *773kcal* • 27.75

10oz RIB-EYE *1094kcal* • 24.75

Tailor to your liking

STEAK SAUCES • 2.50
Béarnaise 123kcal*
Peppercorn 82kcal*
Beef dripping 157kcal

GARLIC KING PRAWNS *266kcal* • 3.50

ROASTED MUSHROOMS (VE) *10kcal* • 1.50

ROCKET, ASPARAGUS & PINK ONION SALAD (VE) *66kcal* • 3.95

BEANS, BROCCOLI & PUMPKIN SEEDS (V) *281kcal* • 3.95

Signature Skewers

Step 1 CHOOSE A SKEWER:

KOREAN-STYLE BBQ CHICKEN
469kcal • 16.75

LEMON & THYME KING PRAWNS
378kcal • 16.95

GRILLED HALLOUMI & VEG (V)
745kcal • 16.25

SPICED LAMB KOFTAS
577kcal • 16.50

Step 2 CHOOSE A SIDE:

SLAW & TRIPLE-COOKED CHIPS with Bumbu Bali spicy mayo and a pineapple & mango salsa in a lemongrass dressing *663kcal*

HUMMUS & FLATBREAD (V) with tzatziki, pomegranate, roasted veg & grains in a red pepper & garlic dressing *739kcal*

SUMMER SALAD & TOASTED TORTILLA (V) Vibrant salad of roast veg, greens, grains & pomegranate, with a yoghurt dip and beetroot tortilla *166kcal*

Burgers

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

SIGNATURE BURGER 21-day-aged prime steak burger, topped with maple-glazed beef brisket, streaky bacon, mayo, smoked Cheddar and oozing with cheese sauce *1466kcal* • 17.25

CRISPY BUTTERMILK CHICKEN BURGER
Tender fried chicken with chipotle chilli jam and mayo *1062kcal* • 15.95 *Swap to grilled chicken breast 901kcal*

OYSTER MUSHROOM BURGER (VE)
Mushroom burger patty and a melting mature slice *866kcal* • 14.95

Build your own burger

STREAKY BACON *115kcal* • 2.50

SMOKED CHEDDAR (V) *83kcal* • 1.50

GRILLED HALLOUMI (V) *423kcal* • 3.00

Adults need around 2000kcal a day

Classic Mains

FORESTIÉRE CHICKEN BREAST Oven-baked chicken breast on a bed of spinach, topped with a wild mushroom & garlic sauce, streaky bacon and melted mozzarella, served with skin-on fries *803kcal* • 16.95

SEARED FILLETS OF SEA BASS & KING PRAWNS with baby potatoes, broad beans, peas, broccoli, and a creamy white wine sauce *649kcal* • 19.95

FISH & CHIPS Beer-battered cod with triple-cooked chips, mushy peas and tartare sauce *1033kcal* • 16.50

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 *1015kcal* • 16.75 ***Vegan option available***

HOME-BAKED PIE OF THE DAY served with spring onion mash, green beans, thyme-roasted carrots and red wine jus *1151kcal* • 16.95

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* • 18.75 ***Vegan option available***

SLOW-COOKED PORK BELLY with chive mash, green beans, apple sorbet, crackling, and a red wine jus *1267kcal* • 18.50
Add scallops *47kcal · 4.00*

DUO OF LAMB Tender lamb rump served medium and a hearty lamb shepherd's pie, with Tenderstem® broccoli and a red wine & rosemary jus *1531kcal* • 25.50 *Please ask if you prefer your lamb well done*

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

GREENS & GRAINS SUMMER 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 *190kcal* • 13.95

STICKY DUCK & HOISIN PIZZA
Shredded duck on a hoisin and tomato base, with mozzarella, red and spring onions *1071kcal* • 15.25

SPICY PEPPERONI PIZZA
with red chillies and mozzarella *1098kcal* • 14.95

CLASSIC MARGHERITA (V)
with a tomato base, mozzarella, and fresh basil *890kcal* • 12.50

Finish with

CHICKEN *211kcal* • 3.00
HALLOUMI (V) *423kcal* • 3.00
GARLIC PRAWNS *226kcal* • 3.00
CRISPY DUCK *179kcal* • 3.00
LAMB KOFTAS *259kcal* • 3.00
STICKY CRISPY CHICKEN *534kcal* • 3.00

Create your perfect pizza

PULLED CHICKEN *105kcal* • 2.00
ROASTED MUSHROOMS (VE) *10kcal* • 1.50
JALAPEÑOS (V) *10kcal* • 1.50
FRIED EGG (V) *69kcal* • 1.50

Lunch *Available Monday - Saturday until 5pm.* ***All sandwiches are served with fries.***

BLOODY MARY SALMON FISHCAKES served with a poached egg, Tenderstem® broccoli and hollandaise sauce *535kcal* • 14.50

HOT BEEF BRISKET SANDWICH with beef dripping sauce and pickled pink onions on toasted sourdough *1047kcal* • 10.70

8oz GAMMON STEAK with free range fried eggs, peas and triple-cooked chips *870kcal* • 15.25

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 *550kcal* • 9.25

FISH FINGER SANDWICH Beer-battered cod goujons and tartare sauce in a rustic roll *912kcal* • 10.25

CHICKEN CAESAR SALAD Little gem lettuce, Parmesan-style cheese, anchovies, crispy bacon and a free-range egg tossed in Cardini's original Caesar dressing, with grilled chicken breast and garlic & pesto rustic bread *940kcal* • 15.75

Sides • *3.95 each*

BELGIAN FRIES (V) triple-cooked chips with garlic mayo & Cajun spices *731kcal*

SWEET POTATO FRIES (VE) *472kcal*

HALLOUMI FRIES (V) with chipotle chilli relish *552kcal*

ROCKET, ASPARAGUS & PINK ONION SALAD (VE) *66kcal*

BEANS, BROCCOLI & PUMPKIN SEEDS (VE) *241kcal*

Desserts *See the separate dessert menu for our full range.*

MANGO & PASSION FRUIT PAVLOVA (V) *686kcal* • 8.25

INDULGENT DOUBLE CHOCOLATE BROWNIE (V) *902kcal* • 7.75

STRAWBERRY BELLINI TRIFLE (V) *652kcal* • 7.50

BRAMLEY APPLE, BLACKCURRANT & CHERRY CRUMBLE (V) *659kcal* • 7.75 *or* ***(VE)*** *654kcal*

STICKY TOFFEE PUDDING (V) *346kcal* • 7.75

TRIO OF DESSERTS *926kcal* • 8.95

THE ICE CREAM & SORBET PARLOUR See the dessert menu for flavours and calories • 6.25

BRITISH CHEESE BOARD (V) *795kcal* • 10.25

Hot Drinks *Served with a coconut macaroon (V) and available to take-away. Soya or oat alternatives to milk and decaffeinated coffee or tea are available.*

AMERICANO *167kcal* • 3.25
FLAT WHITE *277kcal* • 3.50
CAPPUCCINO *289kcal* • 3.50
ESPRESSO *150kcal* • 3.25
LATTE *277kcal* • 3.50
MOCHA *285kcal* • 3.50
BREAKFAST TEA *154kcal* • 2.95
EARL GREY TEA *149kcal* • 2.95
GREEN TEA *150kcal* • 2.95
PEPPERMINT TEA *149kcal* • 2.95
HOT CHOCOLATE *518kcal* • 3.50
CHAI LATTE *320kcal* • 3.50

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.**