Drinks of the season

ESPRESSO MARTINI
Ketel One vodka shaken with Fever-Tree Espresso blend - rich, smooth and delicious.

FRENCH MARTINI
Ciroc Pineapple shaken with Chambord and pineapple juice.

ELDERFLOWER SPRITZ
Hendrick's Gin paired with elderflower, Prosecco and lemon.

Whilst you decide

MINI CHORIZO SAUSAGES* in a balsamic glaze, with garlic dip *710kcal*

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

STONE-BAKED GARLIC FLATBREAD (V) with beetroot hummus *852kcal*

Sharers & Grazers

HONEY & TRUFFLE BAKED CAMEMBERT (V) Melting Camembert drizzled with honey & truffle-infused oil, served with apple, date & tamarind chutney and artisan bloomer bread to dip *1115kcal*

STICKY PLATTER* Sticky fried chicken, crispy prawns, chilli jam-glazed lamb koftas, hummus, tzatziki, Bumbu Bali spicy mayo and stone-baked flatbread *1909kcal*

Starters

SMOKED MACKEREL PÂTÉ with horseradish crème fraîche and toast *704kcal*

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

CRISPY CALAMARI served with cajun mayo *322kcal*

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

TODAY'S SOUP (V) with sourdough bread *382kcal*
Vegan option available

CREAMY GARLIC OVEN-BAKED MUSHROOMS (V) in a cheesy Cheddar sauce, on toasted artisan bloomer *373kcal*

DUCK & ORANGE PARFAIT* with toasted artisan bloomer and red onion chutney *732kcal*

GARLIC WHOLE KING PRAWNS with toasted artisan bloomer *636kcal*

Sunday Mains

All our Sunday Mains are served with ruffled garlic & herb roast potatoes, Yorkshire pudding, thyme-roasted carrots & parsnips, green beans, broccoli and as much gravy as you like.

SUNDAY TRIO Sirloin of beef, pork belly & crackling and turkey breast & stuffing *1781kcal*

SIRLOIN OF BEEF Aged for 21 days *1511kcal*

SLOW-COOKED PORK BELLY served with crackling and baked apple *1799kcal*

TURKEY BREAST* served with lemon & thyme stuffing wrapped in bacon *1417kcal*

CANDIED VEGETABLE ROAST (VE) topped with pumpkin seeds and tomato sauce, with rich vegan gravy *1279kcal*

LAMB RUMP with thyme & garlic *1856kcal*

Irresistible extras

CAULIFLOWER CHEESE (V) *335kcal*

STUFFING WRAPPED IN BACON *249kcal*

GARLIC & HERB ROAST POTATOES (VE) *329kcal*

YORKSHIRE PUDDING (V) *285kcal*

Classic Mains

SEARED FILLETS OF SEA BASS & KING PRAWNS* with baby potatoes, broad beans, peas & broccoli and a creamy white wine sauce *640kcal*

FORESTIÉRE CHICKEN BREAST Succulent chicken breast filled with wilted spinach & mozzarella and wrapped in pancetta, served with green beans, fries and a creamy Portobello & Porcini mushroom sauce *970kcal*

FISH & CHIPS Freshly battered cod with triple-cooked chips, mushy peas and tartare sauce *978kcal*

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

HOME-BAKED PIE OF THE DAY* served with spring onion mash, green beans, thyme-roasted carrots and a rich gravy *1151kcal*

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 *192kcal*
Finish with: *Chicken 211kcal Halloumi (V) 415kcal Garlic king prawns 320kcal Crispy duck 179kca , Lamb koftas 259kcal Sticky crispy chicken 534kcal*

Adults need around 2000kcal a day

Grill

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 sauce and mayo *1476kcal*

BUTTERNUT SQUASH & CHICKPEA BURGER (VE) Breaded burger patty and a Violife mature melting slice *1013kcal*

Build your own burger

STREAKY BACON *115kcal*
MONTEREY JACK CHEESE (V) *65kcal*
GRILLED HALLOUMI (V) *415kcal*
JALAPEÑOS (VE) *10kcal*
ROASTED MUSHROOMS (VE) *12kcal*

Signature Skewers

Step 1 CHOOSE A SKEWER:

GARLIC KING PRAWNS a selection of succulent garlic king prawns *299kcal*

BBQ CHICKEN THIGHS* smothered in Korean-style BBQ sauce *482kcal*

WILD GARLIC LAMB* topped with salsa Verde and feta *761kcal*

GRILLED HALLOUMI (V) marinated in paprika, with peppers & onion *734kcal*

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 *817kcal*

FETA SALAD & TOASTED TORTILLA (V) Vibrant salad of roasted veg, greens, grains, feta & pomegranate, with yoghurt dip and beetroot tortilla *187kcal*

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 157kcal or Craft ale, bacon & mushroom* 67kcal*

7oz FILLET* *634kcal*

10oz RIB-EYE* *991kcal*

Sides

BELGIAN FRIES (V) with garlic mayo & Cajun seasoning *732kcal*

MAC & CHEESE (V) *390kcal*

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

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

GREEN BEANS, PEAS & BROCCOLI (VE) *230kcal*

DAUPHINOISE POTATO (V) *203kcal*

Desserts

STICKY TOFFEE PUDDING (V) topped with salted caramel sauce and served with custard *346kcal*

VANILLA CRÈME BRÛLÉE (V) with home-baked shortbread biscuits *340kcal*

INDULGENT DOUBLE CHOCOLATE BROWNIE (V) served with honeycomb ice cream & Belgian chocolate sauce *902kcal*

BLACKCURRANT TORTE (VE) with blackcurrant curd and fresh blueberries & strawberries *331kcal*

MANGO & PASSION FRUIT PAVLOVA (V) Meringue cloud topped with whipped cream, tropical mango, passion fruit coulis and white chocolate chunks *711kcal*

BRAMLEY APPLE, BLACKCURRANT & CHERRY CRUMBLE (V) with vanilla custard *659kcal* ***Vegan option available***

THE ICE CREAM & SORBET PARLOUR (V) Your choice of any three scoops. **Ice Cream:** Double chocolate (V) 294kcal, Bourbon vanilla (V) 134kcal, Honeycomb (V) 241kcal, **Sorbet:** Blackcurrant (V) 106kcal, Raspberry (VE) 140kcal, Coconut milk (VE) 221kcal, or Apple (VE) 121kcal

THE HONEY POT (V) Chocolate honey pot filled with silky chocolate mousse, smooth honey and crunchy honeycomb, served with a buttery biscuit and honeycomb ice cream *692kcal*

BRITISH CHEESE BOARD (V) Double Gloucester, Cheddar, Brie and Shropshire Blue, served with grapes, savoury biscuits and caramelised onion chutney *806kcal*

HOT DRINK & MINI PUDDING (V) Choose any hot drink and mini pudding. See our hot drinks section for calories. ***Mini crème brûlée** (V) 120kcal, **Mini apple crumble** (V) with vegan custard 353kcal, **Mini chocolate brownie** (V) with honeycomb ice cream 568kcal*

Hot Drinks *Served with a butter flapjack (69kcal). Oat alternatives to milk and decaffeinated coffee or tea are available.*

AMERICANO *36kcal*
FLAT WHITE *72kcal*
CAPPUCCINO *103kcal*
ESPRESSO *22kcal*
LATTE *110kcal*
MOCHA *176kcal*
BREAKFAST TEA *0kcal*
EARL GREY TEA *0kcal*
GREEN TEA *0kcal*
PEPPERMINT TEA *0kcal*
HOT CHOCOLATE *369kcal*
CHAI LATTE *165kcal*

After Dinner Drinks

ESPRESSO MARTINI*
Ketel One vodka and Tia Maria coffee liqueur mixed with sugar syrup and a shot of espresso coffee

PASSION FRUIT MARTINI*
Absolut vanilia vodka mixed with passion fruit martini mixer, served with a shot of Prosecco on the side

OLD FASHIONED*
Woodford Reserve whiskey, sugar syrup, Angostura bitters, and an orange wedge

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.**