



THE BOTANIST  
ON  
THE GREEN

Green & Kalamata Olives (ve) (359kcal)	5
Padrón Peppers, extra virgin olive oil, Maldon sea salt (ve) (213kcal)	7
Whole Baked Sourdough, salted butter (v) (1403kcal for two to share)	7.5

## Sharers

Rosemary & Garlic Camembert baked in sourdough, hedgerow chutney (v) (1393kcal for two to share)	15.5
Charcuterie Board, Italian cured meats, olives, pickles, chargrilled artichokes, sourdough (1111kcal for two to share)	19

## Small Plates

Pan-Seared Scallops, pancetta, cauliflower purée, salsa verde, beef dripping pangrattato (289kcal)	12.5
Crispy Calamari, saffron aioli (278kcal)	8.5
Grilled Goats Cheese, endive & rocket salad, roasted plum, blood orange & maple dressing (v) (434kcal) / (654kcal)	8 / 16
Smoked Salmon Duo, oak-smoked Atlantic salmon & smoked salmon rilette, lilliput capers, rye bread (491kcal)	10
Pheasant, Chicken & Pear Terrine, hedgerow chutney, toasted brioche* (411kcal)	8.5
Handmade Scotch Egg, golden beetroot piccalilli (801kcal)	8

## Roasts

Served with a Yorkshire pudding, thyme-roasted potatoes, buttered savoy cabbage, leeks, peas & roasted root vegetables

To Share - 21 Day-Aged Sirloin of Beef, Roast Chicken, Slow-Cooked Pork Belly, pigs in blankets, stuffing, red wine jus (4697kcal for two to share)	43
21 Day-Aged Sirloin of Beef, red wine jus (1618kcal)	20.5
Half-roast Chicken, pig in blanket, stuffing, red wine jus (1990kcal)	18.5
Nut Roast, root vegetable roast made with almonds and walnuts, vegetarian gravy (v) (1384kcal)	18
Slow-Cooked Pork Belly, red wine jus (2284kcal)	19.5
Add: Cauliflower Cheese (v) (457kcal) 4.5   Pigs-In-Blankets (372kcal) 4.5   Thyme-Roasted Potatoes (ve) (543kcal) 5	

## Mains

See our daily specials menu for seasonal dishes prepared by our chefs

10oz Ribeye Steak, chips, watercress, your choice of sauce - peppercorn* (1189kcal) or beef dripping & thyme (1230kcal)	31
Add: Scallops with garlic butter (238kcal) 10.5	
Cod with White Beans & Chorizo, lovage pesto, caper & dill butter (618kcal)	19.5
Steak, Shin & Pale Ale Pie, slow-cooked steak & beef shin in a rich St Austell Brewery Tribute gravy, clotted cream mash, pangrattato crumb, buttered leeks, savoy cabbage, bordelaise sauce* (1224kcal)	18
Plant-Based Burger, grilled vegan patty, applewood smoked vegan slice, tomato salsa, fries, house sauce (ve) (1160kcal)	16.5
Chicken Milanese, panko-breaded chicken, rocket & cherry tomato salad, fries (961kcal)	18
Smoked Bacon Cheeseburger, grilled beef patty, smoked Cheddar, fries, house sauce (1272kcal)	18.5
Spiced Chickpea, Broccoli & Pomegranate Salad, cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing (ve) (297kcal) / (448kcal)	7 / 14.5
Add: Halloumi (v) (415kcal) 3.5   Grilled Chicken Breast (105kcal) 4	
Beer-Battered Fresh Atlantic Haddock & Chips, minted crushed peas, tartare sauce (1107kcal)	18.5

## Sides

Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal)	8
Chips, aioli (v) (533kcal)	5.5
Rosemary & Parmesan Fries, white truffle-infused oil (503kcal)	6
Cherry Tomato & Grain Salad (ve) (155kcal)	5
Long Stem Broccoli, garlic, lemon, chilli (v) (127kcal)	4.5

## Desserts

50p from each dessert sold will be donated to



Stem Ginger Sponge, miso caramel, Bourbon vanilla ice cream* (v) (630kcal)	8.5
Belgian Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v) (908kcal)	8
Apple & Gooseberry Crumble, vanilla crème anglaise (v) (650kcal) Vegan serve available (807kcal)	8.5
Basque Cheesecake, blackcurrant, redcurrant & raspberry sauce (v) (757kcal)	9
British Cheeses, savoury biscuits, hedgerow chutney, grapes (v) (754kcal)	11
Mini Dessert & Hot Drink, choose from Belgian Chocolate Brownie (v) (595kcal) or Stem Ginger Sponge* (v) (387kcal)	6.5



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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. 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. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.

50p from each dessert sold with go to Social Bite (registered charity SC045232), to fund meals, food packs and care kits supporting the mission to end homelessness.