

		— Shar	ers —				
Rosemary & Garlic Camembe	e rt Baked in Sourdough, British a	apple & fig chutney	; celery (v)				14.5
Sourdough Boule, extra virgin	olive oil, balsamic vinegar, Maldo	n sea salt butter (v)					5.5
		0.					
		— Start	ers —				
Pan-Seared Scallops, cauliflow	ver purée, chorizo, salsa verde and	beef dripping pang	ratatto crumb)			9.5
Duck Parfait , British apple & fi	g chutney, toasted brioche^						7
Handmade Scotch Egg, bloody	y mary ketchup, truffle oil						6.5
Grilled Goat's Cheese & Beetroot Salad, roasted balsamic beetroot, fresh apple, cherry tomatoes (v) Roasted Butternut Squash & Mushroom Risotto, saffron milk cap, straw & porcini mushrooms, basil pesto, pumpkin seeds (ve) sm/lrg							6.5 6.5/14
		— Roas	sts —				
All of our roasts ar	e served with a Yorkshire pudding, r	uffled thyme- roasted	d potatoes, buti	ered savo	y cabbage, leeks, peas & ro	asted root vegetables	
Го Share - 21 Day-Aged Sirloin	of Beef, Roast Chicken, Roast I	Pork Belly, pigs in b	olankets, stuffi	ng & red	wine jus		37
21 Day-Aged Sirloin of Beef, red wine jus							18.5
Half-roast Chicken, pig in blanket, stuffing & red wine jus							16.5
Nut Roast, root vegetable roast made with almonds and walnuts, vegetarian gravy (v)							16
Roasted Pork Belly, red wine jus							16.5
Add a side: Cauliflower Cheese	e (v) 4, Pigs-In-Blankets 4, Ruffle	ed Thyme-Roaste	d Potatoes (ve	e) 5, York	sshire Pudding (v) 0.5		
		— Mai	ns —				
	See our daily sp	ecials menu for seasc	onal dishes prej	oared by c	our chefs		
peef dripping & thyme sauce	s, balsamic tomato, tobacco onion		. , ,		,		25
Chicken, Somerset Brie & Smoked Bacon Pie, shortcrust pastry base with a crisp breadcrumb & ham topping, clotted cream mash with a pangrattato crumb, buttered leeks & cavelo nero, thyme-roasted carrots, bordelaise sauce^ Pan-Roasted Fillet of Salmon, red pepper ragu, sautéed heritage potatoes, chorizo, spinach, lemon & white wine velouté							15
							16
	freekeh grains, roasted butternut s), add halloumi (v), add chicken 3	squash, grilled red p	peppers, roasto	ed chickp	eas, hummus, pomegran	ate (ve)	12.5
Beyond Meat™ Burger, vegan burger patty, mature Cheddar alternative made with coconut oil, Scotch Bonnet sauce, pink pickled onions, vegan mayonnaise, in a toasted brioche-style bun, your choice of salad (ve) or seasoned fries (v)							14.5
Prime Steak Cheeseburger , go house burger sauce Add streaky smoked bacon 1.5	rilled beef patty made from prime	cuts of steak, smok	ked Cheddar c	heese, to	asted brioche-style bun, s	seasoned fries,	14.5
-	od & Triple-Cooked Chips, minte	ed crushed peas, ho	memade tarta	re sauce			15
	a to Imple cooned cimps, immed	a crustica peus, ito		.re baace			10
		— Side	es —				
W. W	T. 1 C 1 101 () 45	m ca 15	2-			A 1 2 CI	m .
Halloumi Fries (v) 7	Triple-Cooked Chips (v) 4.5	Truffled Ros Parmesan	•	Seas	sonal Vegetables (v) 4	Avocado & Cherry Salad (ve) 4	
		, D	4				
		— Desse	erts —				
Warm Belgian Chocolate Bro	wnie, honeycomb ice cream (v)						6.5
Sticky Toffee Pudding, bourbo	on vanilla ice cream (v)						6.5
Caramel Biscuit Torte, cinnam	non biscuit base, creamy coconut-b	pased topping, toffe	e sauce (ve)				7
Blackberry Eton Mess, fresh b	lackberries, freshly whipped crear	n, British blackcurr	ant curd, crus	hed meri	ngue, amaretti biscuits (v	7)	6.5
Apple & Damson Crumble, va	ınilla crème anglaise or bourbon v	ranilla ice cream (v)					7
	nandcrafted Double Gloucester, Ba St Thomas Somerset Camembert,						9
		— Hot Dı	rinks –				
Espress 2.5	Cappuccine 2.75	1		32.2.E	Dot of Too for Over 2	2.5 Selection of Flav	ال ال المسادة
Espresso 2.5	Cappuccino 2.75 Latte 2.75 Americano 2.5 Pot of Tea for One 2.5			Selection of Flav Herbal Teas			



(a) (a) the suninn barnes

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. 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, or need help accessing our allergen information, please let us know <u>before</u> 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.