



Your local neighbourhood eatery - A relaxed spot to gather, share and enjoy good food with good company.  
Our menu celebrates simplicity and flavour, with stone baked pizza, generous sharing boards and fresh seasonal dishes

## Snacks

Mixed Olives £3

Smoked Almonds £3.5

Padron Peppers, Rosemary Salt, Aioli £5

Hummus, Pomegranate, Flat Bread £5

Homemade Focaccia, Olive Oil, Balsamic £5

## Sharing

Cured Meats, Marinated Olives, Home Made Focaccia, House Pickles (DF)(GF\*) £15 Per Person

Hummus, Whipped Feta & Roasted Tomatoes, Marinated Olives, Sesame Cracker £12pp

## Starters

Honey and Parsnip Soup, Fresh Focaccia (V)(GF\*) £10

Salmon Fishcake, Warm Tartar Sauce, Poached Egg £14

Whipped Feta, Roasted Tomatoes, Cracker £10

Burrata, Balsamic, Roasted Figs £12

Spiced Calamari, Lemon Aioli (GF)(DF) £10

Beetroot Cured Trout, Raddish, Herb Yogurt, Homemade Cracker £10

## Mains

Slow Cooked Braised Beef Short Rib, Creamy Mash, Crispy Onions, Red Wine Sauce £24

Lamb Ragu, Nduja, Ricotta, Pappardelle Pasta (DF\*) £18

Pan Fried Cod, Mussels, New Potatoes, Baby Leeks, Kale, White Wine Sauce, Herb Oil (GF) £24

Glasshouse Burger, Monterey Jack Cheese, Coleslaw, Smoked Bacon, Seasoned Fries £19

Chicken Cassoulet, Pancetta, Toulouse Sausage, Cannellini Beans (GF) (DF\*) £18

Butternut Squash Risotto, Roasted Squash, Crispy Sage, Toasted Seeds (GF) (V\*) £18

## Sides

Seasoned Fries £5

Selection of Garden Vegetables £5

Garden Salad £5

Triple Cooked Chips £5

New Potatoes £5

All prices include VAT at the current rate. Please be aware of our 10% discretionary service charge.

Before ordering your food and drinks, please make your server aware of any allergies. If you would like to know more about our ingredients please ask a member of staff. Dishes marked with (GF)(DF)(V)(VG)(N)(\*) may need amendments to accommodate dietary restriction.



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## Dessert

Pistachio Affogato, Espresso Shot, Pistachio Ice Cream (GF)(N) £8

Brownie, Vanilla Ice Cream, Homemade Granola £8

Christmas Pudding, Homemade Brandy Sauce £8

Lemon & Almond Cake, Lemon Syrup, Pistachio Ice Cream £8 (V)

Apple & Cinnamon Crumble, Vanilla Ice Cream £8 (GF)

Dessert Wine	50 ml	75ml
Rutherglen Muscat, Pfeiffer	£5.00	£7.50

Aromas of rich, raisined fruit greet the nose.

The palate is one of luscious fruit, with a lovely long finish.

Americano	£3.50
Latte	£3.60
Cappuccino	£3.60
Espresso	£3.00
Flat White	£3.80
Irish Coffee	£10.00
Liquor Coffee	£10.00
Hot chocolate	£3.80
Mocha	£3.60
Macchiato	£3.40
Tea	£3.20
Syrup Shot	£0.60

## December Offers

**Pizza & Pour £19 per person**

**Wednesday - Saturday 3pm - 6pm**

**One pizza of choice and a**

**125ml glass of house wine**

**Two for One on selected cocktails and mocktails - Please see drinks menu for details**