

## SNACKS & PLATTERS FOR SHARING

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- Gordal olives (ve) . . . 6.0  
Rosemary focaccia (ve) . . . 6.0  
    tomato salsa and olive oil  
Welsh rarebit sourdough crumpet (v) . . . 6.5  
    fresh truffle, house chutney  
Crispy whitebait . . . 7.0  
    dill aioli, lemon  
The Glynne Arms cheese fondue (v) . . . 13.5  
    tenderstem and caulifower florets, pickles, sourdough baguette  
    add Cumbrian charcuterie +5.0

## STARTERS

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- Today's soup (ve/v) . . . 7.5  
    sourdough, cultured butter  
Vegetable tempura (ve) . . . 7.0  
    aioli, sriracha  
Butternut squash and hazelnut tortellini (v) . . . 9.0  
    sage butter sauce, Parmesan, lemon  
Salt and pepper crispy squid . . . 9.0  
    chilli, ginger and garlic dip  
Tuna tartare, homemade nori crackers . . . 12.5  
    sashimi grade tuna, cucumber, avocado, sesame, coriander  
Chicken liver pâté . . . 10.5  
    estate plum chutney, crispy chicken skin, toasted sourdough, chervil butter

## BIG PLATES AND ROASTS

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- Pan-roasted lion's mane and crispy hen of the woods (ve) . . . 20.0  
    pak choi, tenderstem broccoli, jasmine rice, Thai green broth  
Beer-battered haddock and chips . . . 18.5  
    mushy peas, house tartare sauce  
Kames Bay sea trout . . . 24.5  
    jasmine rice, Thai green broth, tenderstem broccoli, pak choi  
Beetroot, mushroom and hazelnut roast (ve/v) . . . 18.0  
Roast pork loin, apple sauce and crackling . . . 19.0  
Roast Welsh PGI Topside of beef and horseradish . . . 22.0  
    all served with Yorkshire pudding, roast potatoes, carrot and swede mash, buttered  
    cabbage, broccoli

## STEAKS & BURGERS

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- Fried jerk cauliflower burger and fries (ve) . . . 17.5  
    tomato and mango salsa, jerk mayo, toasted sesame bun  
Fried jerk chicken burger and fries . . . 19.0  
    jerk mayo, tomato and mango salsa, toasted sesame bun  
8oz house ground beef burger and fries . . . 19.0  
    cheddar, caramelised onion, tomato, pickles, relish toasted sesame bun  
10oz ribeye or 10oz sirloin steak and chips . . . 35.0  
    confit tomato, roast mushroom, peppercorn sauce

## SIDES

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- Buttered greens (ve/v) . . . 5.0                      Chips or fries (ve) . . . 5.0  
Beer-battered onion rings (ve) . . . 4.0              Buttered mash (v) . . . 6.0  
Cauliflower cheese . . . 6.0

All our products are made in an environment where gluten and nuts are present. If you have any questions regarding allergens or dietary requirements, please speak to a member of our team. All our bread and bakery products are made in-house from scratch at our Bakery. All our ingredients are locally sourced wherever possible.

**THE GLYNNE ARMS**