

SNACKS & PLATTERS FOR SHARING

- 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

- 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

- 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
Guinea fowl breast, confit leg, truffle and wild garlic stuffing . . . 26.0
 Dauphinoise, asparagus, pea, butter sauce
Pie of the week . . . 22.5
 garden peas, buttered mash, gravy
Welsh lamb mixed grill, chop, shoulder and kofte . . . 29.0
 quinoa tabbouleh, tzatziki, hummus, apricot harissa ketchup, flatbread

STEAKS & BURGERS

- 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

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