

SUNDAY SET MENU

24.95 PER PERSON

TO START

GOURMET SOUP OF THE DAY (v)

with warm rustic bread & Netherend Farm salted butter
Vegan alternative available

PANKO-BREADED BRIE (v)

with an autumnal chutney

KING OYSTER MUSHROOMS (vE)

Miso & chilli glaze, black onion seeds

DUCK PARFAIT*

Pomegranate, apple & sultana chutney, blackcurrant curd, with toast

SUNDAY ROASTS

All our meat roasts are served with smoked beef dripping roasted potatoes, sautéed greens, roasted root vegetables, Yorkshire pudding & bottomless gravy

TRIO OF ROASTS

Beef, pork and chicken, with crackling and stuffing wrapped in bacon
+£3 supplement per person

ROAST BEEF

21-day aged

ROAST HALF CHICKEN

with bread sauce and stuffing wrapped in bacon

ROAST PORK BELLY

with crackling and stuffing wrapped in bacon

FIG & DOLCELATTE ROAST (v)

with roasted potatoes, sautéed greens, roasted root vegetables,
Yorkshire pudding, honey-roasted apple and onion gravy

SIDES

Cauliflower cheese (v) 3.25 | Stuffing wrapped in bacon 3.75|
Samphire & baby spinach (vE) 3.75 | Dauphinoise potatoes (v) 3.95

Or enjoy all four for 9.95

TO FINISH

WARM HOME-BAKED CHOCOLATE BROWNIE (v)

Belgian chocolate sauce & Bourbon vanilla ice cream

CRÈME BRÛLÉE (v)

with home-baked sablé biscuits

PASSION FRUIT MARTINI ETON MESS (v)

Crunchy meringue, whipped cream, passionfruit, peach & mango compote, with a dash of Ciroc vanilla vodka – a nod to our favourite cocktail! **Over 18s only**

APPLE & BLACKBERRY CRUMBLE

with stem ginger ice cream (v), vanilla custard (v) or soya vanilla custard (vE)

ICE CREAM OR SORBET

Choose *three scoops* from blood orange, coconut or raspberry sorbet (vE), double chocolate, Bourbon vanilla, stem ginger or honeycomb ice cream (v)

BRITISH CHEESE BOARD (v)

Isle of Man mature Cheddar, Highland Brie, Long Clawston Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery & chutney + **£2 supplement per person**

HOT DRINKS

AMERICANO / TWININGS TEA

English Breakfast, Invigorating Peppermint, Earl Grey, Lemon & Ginger, Pure Green Tea, Camomile and Cranberry, Elderflower & Raspberry

DRINKS PACKAGES

Pre-order only

BRONZE

Any 2 for 35.00

HOUSE SAUVIGNON BLANC

PINOT GRIGIO BLUSH

HOUSE MERLOT

SILVER

Any 2 for 40.00

NEW ZEALAND SAUVIGNON BLANC

TWILIGHT CINSULT ROSÉ

SPANISH RIOJA

GOLD

Any 2 for 50.00

JEAN-MARC BROCARD, CHABLIS
Burgundy, France

STUDIO BY MIRAVAL, PALE ROSÉ
France

YEALANDS ESTATE BLACK LABEL, PINOT NOIR
New Zealand

PERONI

6 bottles of Peroni for 20.00

ALLERGEN & DIETARY INFORMATION

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 before ordering.

(v) = made with vegetarian ingredients, (vE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. *Contains alcohol.

Dishes containing fish may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.

If you require more information, please ask your server.

Please note an optional 10% service charge will be added to the bill for tables of 6 or more.