

GOLD SET MENU

34.95 PER PERSON

TO START

TEMPURA SQUID

In salt & Szechuan pepper, with aioli

STUFFED PARIS BROWN MUSHROOMS (VE)

Filled with grains, red pepper, fennel, tomato
& spring onion salsa, avocado dressing

GRILLED LAMB KOFTA

Greek-style salad, creamed goat's cheese,
roasted chickpeas & pomegranate

DUCK LIVER & PORT PARFAIT

Zesty orange curd, tarragon & sherry
vinegar infused grapes, toast

THE MAIN EVENT

PANKO-CRUMBED CHICKEN MILANESE

Rocket, caper, Parmigiano-Reggiano &
toasted pine nut salad, fries & aioli

ROTISSERIE PORK BELLY

Cider & horseradish mustard mash,
black pudding bonbon, green beans,
tenderstem broccoli & rich bordelaise sauce

SEARED SALMON FILLET

Pan-fried samphire, broccoli & baby spinach,
confit tomatoes, fresh salsa

DIRTY CHEESEBURGER

In a seeded bun, with crispy bacon,
lashings of cheese & burger sauce, lettuce &
tomato. Served with skinny fries,
pickles & beef dripping dip

ROASTED CAULIFLOWER WEDGE (VE)

On creamy hummus, grains and toasted
pumpkin seeds, topped with dressed
watercress & fresh pomegranate

ASIAN-STYLE CRISPY DUCK SALAD

Cucumber & mooli ribbons, shredded
carrot & cabbage, watercress, spring
onion, plum & hoisin sauce

8oz RUMP STEAK

Served with rustic thick-cut chips,
our signature caramelised onion,
stilton & puff pastry tart,
confit tomato, flat mushroom
& parsley butter

ON THE SIDE

Choose one between two people

FRENCH-STYLE PEAS & BACON

ROCKET SALAD WITH CAPERS, PINE NUTS & LEMON OLIVE OIL (VE)

MAC & CHEESE (V)

TO FINISH

HOME-BAKED CHOCOLATE BROWNIE (v)

Belgian chocolate sauce & Bourbon
vanilla ice cream

FIVE BERRY CRUMBLE (v)

Demerara crumb and vanilla
or soya custard (VE)

TIRAMISU (v)

Light sponge soaked in coffee liqueur,
mascarpone cream & cocoa

PORNSTAR ETON MESS

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

LEMON MERINGUE FLAMED ALASKA (v)

Lemon mousse roulade rolled in raspberry
sugar crunch, topped with vanilla ice cream
and flamed meringue, with fresh strawberries

ADDITIONAL COURSE

(+£3 supplement per person)

BRITISH CHEESE BOARD (v)

Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man
vintage Cheddar with a selection of Fudge's mixed seed biscuits, grapes, celery & red onion chutney

HOT DRINKS

AMERICANO / BREAKFAST TEA

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
CINSAULT 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

Our easy to use allergen guide is available on the food section of our website or the Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

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, 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. Dishes containing fish may contain small bones. Some of our dishes contain alcohol. 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.