

SILVER SET MENU

24.95 PER PERSON

TO START

PANKO-CRUSTED FRIED BRIE (v)

British apple & rosemary chutney

STUFFED PARIS

BROWN MUSHROOMS (vE)

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

DUCK LIVER & PORT PARFAIT

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

GOURMET SOUP OF THE DAY (v)

With warm rustic bread & Netherend Farm salted butter

Vegan alternative available

THE MAIN EVENT

ROTISSERIE HALF CHICKEN

With skinny fries, rich chicken gravy & aioli. Finished with your choice of flavour: truffle, BBQ or chipotle chilli

DEVON CRAB & KING PRAWN HOMEMADE FISHCAKES

With asparagus, pea & truffle oil velouté

PRIME BEEF BURGER

In a seeded bun, with Monterey Jack cheese, burger sauce, lettuce & tomato.

Served with skinny fries & pickles on the side

Vegan alternative available

CHICKEN CAESAR SALAD

Grilled chicken breast, baby gem lettuce, Parmigiano-Reggiano, anchovies, sourdough croutons & Caesar dressing

MOROCCAN BOWL (vE)

Giant couscous, baby spinach, roasted chickpeas, pomegranate & coconut tzatziki, topped with an aubergine, lentil & chickpea Moroccan-inspired stew

TO FINISH

FIVE BERRY CRUMBLE (v)

Demerara crumb and vanilla or soya custard (vE)

HOME-BAKED CHOCOLATE BROWNIE (v)

Belgian chocolate sauce & Bourbon vanilla ice cream

CRÈME BRÛLÉE (v)

With home-baked sablé biscuits

BOURBON VANILLA ICE CREAM AFFOGATO (v)

Hazelnut, vanilla or caramel flavour syrup, espresso & home-baked sablé biscuit

SILVER SET MENU

24.95 PER PERSON

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.