

GROUP DINING SET MENU

2 COURSES 29.95 PER PERSON / 3 COURSES 34.95 PER PERSON

CANAPES + £7 PER PERSON

CHOOSE 3:

CHICKEN LIVER & BRANDY PARFAIT* pumpkin seed crumb, coulis, toasted ciabatta 106kcal

SMOKED SALMON ON CIABATTA sour cream 54kcal

DEEP-FRIED BRIE apple & plum chutney (v) 278kcal

ROASTED FALAFEL creamy hummus (ve) 150kcal

TO START

PAN-FRIED KING PRAWNS WITH CHILLI & FETA* tomato & chipotle chilli sauce, lemon gremolata, toasted ciabatta 273kcal

PAN-FRIED WILD SCALLOPS ras el hanout, smoked haddock Florentine bonbons, celeriac purée, apple & fennel tartare 265kcal **+£3 per person**

RUSTIC TOMATO & BASIL SOUP toasted pine nuts, warm rustic bread, Netherend Farm salted butter (v) 360kcal **Vegan alternative available**

THE MAIN EVENT

MAPLE-GLAZED SLOW-COOKED PORK BELLY* pulled pork & cider bonbon, truffle potatoes, roasted carrot & red pepper puree, Bordelaise sauce 1093kcal

Add scallops: 30kcal **+£3 per person**

KING PRAWN, CRAB & CHORIZO LINGUINE white wine, tomato, garlic & chilli sauce 754kcal

OUR DIRTY BURGER Prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries, pickles 1452kcal **Vegan alternative available**

NOURISH BOWL hummus, giant couscous, avocado, roasted cauliflower & squash, mooli, pomegranate seeds, watercress, blood orange dressing (ve) 616kcal

SEARED SALMON FILLET fresh herb & garlic crumb, red pepper & carrot purée, baby potatoes, tomato & spring onion salsa 755kcal

SWEET POTATO MASSAMAN CURRY sticky jasmine rice, green beans, spring onion, coriander, red chilli (ve) 513kcal

PREMIUM STEAK CUTS

*Experience our delicious steak collection, featuring two premium cuts from selected British & Irish farms, expertly aged for a minimum of 28 days to deliver superb tenderness and flavour.
Served with rustic thick-cut chips, onion rosti, confit tomato, roasted mushroom, parsley butter.*

28 DAY-AGED 7oz FILLET STEAK lean, tender and delicate in flavour,
recommended rare 829kcal **+£5 per person**

30 DAY-AGED 10oz RIB-EYE STEAK juicy in texture and bursting with flavour,
recommended medium 966kcal **+£3 per person**

Add a sauce: Peppercorn* 81kcal / Béarnaise* 204kcal / Beef dripping 157kcal / Bordelaise* 59kcal • 2.50

Add a side: King prawns in garlic & chilli butter 225kcal • 4.00

ON THE SIDE

CHOOSE ONE BETWEEN TWO PEOPLE:

Mac & cheese (v) 377kcal

Dressed house salad (ve) 45kcal

Tenderstem® broccoli, green beans, spinach, samphire (ve) 129kcal

TO FINISH

LOTUS BISCOFF CHOCOLATE BOMB chocolate brownie, Lotus Biscoff spread, vanilla ice cream, hot toffee sauce (v) 1324kcal **+£3 per person**

SICILIAN LEMON POSSET vanilla sablé biscuits (v) 370kcal

HOME-BAKED CHOCOLATE BROWNIE Belgian chocolate sauce, Bourbon vanilla ice cream (v) 661kcal

STICKY TOFFEE PUDDING honeycomb ice cream (v) 679kcal

HOT DRINKS

AMERICANO 71kcal

TEA 70kcal

Ask a member of the team for our selection of quality Tea.

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, cooking and serving methods could affect this. If you require more information, please ask your server.

*Contains alcohol. Fish dishes may contain small bones. Vitamin C & A contribute to the normal function of the immune system. Weights stated are approximate uncooked weights. All items are subject to availability. All calories are correct at the time of menu print. Live nutrition information is available online. Please note an optional service charge will be added to the bill for tables of 6 or more.

Adults need around 2000kcal a day.