

GROUP DINING SET MENU

2 COURSES 29.95 PER PERSON / 3 COURSES 34.95 PER PERSON

CANAPÉS +£7 PER PERSON

Choose three:

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
+£3 per person 265kcal

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 1037kcal **+£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

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

Dressed house salad (ve) 45kcal

Mac & Cheese (v) 377kcal

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.