

# GROUP DINING SET MENU

2 COURSES 30.95 PER PERSON | 3 COURSES 35.95 PER PERSON

Minimum 10 people

## CANAPÉS +£7 PER PERSON

Choose 3:

**CHICKEN LIVER & BRANDY PARFAIT** pumpkin & sunflower seed crumb, plum & apple chutney, toasted artisan sourdough bread 133kcal

**SCOTTISH SMOKED SALMON** sour cream, ciabatta 54kcal

**ROASTED FALAFEL** creamy hummus (ve) 150kcal

**HALLOUMI FRIES & SWEET CHILLI SAUCE** (v) 270kcal

## TO START

**PAN-FRIED WILD SCALLOPS\*** fennel, saffron velouté, risotto, green pesto 404kcal **+£3 per person**

**CHIPOTLE STICKY CHICKEN** karaage fried chicken, smoky chilli jam 621kcal

**PAN-FRIED KING PRAWNS WITH CHILLI & FETA\*** tomato & chipotle chilli sauce, lemon gremolata, toasted ciabatta 264kcal

**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, charred pineapple & chilli salsa, dauphinoise potato, Tenderstem® broccoli, rich gravy 1340kcal **Add scallops: 30kcal +£3 per person**

**PAN-FRIED SEABASS FILLETS** fire roasted red peppers, baby potatoes, tomato chilli dressing, pea purée, lemon gremolata 661kcal

**OUR DIRTY BURGER** prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries, pickles 1439kcal Vegan alternative available

**NOURISH BOWL** hummus, mixed grains, avocado, roasted cauliflower & squash, mooli, pomegranate seeds, watercress, blood orange dressing (ve) 527kcal

**KING PRAWN, CRAB & CHORIZO LINGUINE** white wine, tomato, garlic & chilli sauce 708kcal

**SWEET POTATO MASSAMAN CURRY** sticky jasmine rice, green beans, spring onion, red chilli (ve) 512kcal

## 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

**STICKY TOFFEE PUDDING** honeycomb ice cream (v) 679kcal

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

**HOME-BAKED CHOCOLATE BROWNIE** amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream (v) 676kcal

**CREAMY VANILLA PANNA COTTA** passion fruit coulis, lime 347kcal

## 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. Weights stated are approximate uncooked weights. Calories are correct at time of menu print. Live nutrition information is available online.

Adults need around 2000kcal a day.



# GROUP DINING

## SET MENU

2 COURSES 30.95 PER PERSON

3 COURSES 35.95 PER PERSON