

GROUP DINING SET MENU

2 COURSES 29.95 PER PERSON / 3 COURSES 34.95 PER PERSON

CANAPÉS +£7 PER PERSON

DUCK PARFAIT* blackcurrant curd on toasted ciabatta

SMOKED SALMON ON CIABATTA with sour cream

DEEP-FRIED BRIE

or

ROASTED FALAFEL

British apple & rosemary chutney (v)

with coconut tzatziki (vE)

TO START

DUCK PARFAIT*

pomegranate, apple & sultana chutney, blackcurrant curd, with toast

PAN-FRIED KING PRAWNS WITH CHILLI & FETA*

tomato & sweet chilli sauce, lemon gremolata, artisan bread

KING OYSTER MUSHROOMS (vE)

miso & chilli glaze, black onion seeds

GRILLED LAMB KOFTAS

Greek-style salad, hummus, chilli jam, roasted chickpeas & pomegranate

PAN-FRIED WILD SCALLOPS

with rotisserie pork belly, red cabbage & beetroot purée, fresh apple & radish **+£3 per person**

THE MAIN EVENT

MAPLE-GLAZED ROTISSERIE PORK BELLY

pulled pork & cider bonbon, roasted celeriac & fresh apple purée, Dauphinoise potatoes & Bordelaise sauce **Add scallops +£3 per person**

KING PRAWN, CRAB & CHORIZO LINGUINE

cooked in white wine, tomatoes, garlic & chilli

DIRTY CHEESEBURGER

in a seeded bun, with crispy bacon, lashings of cheese & burger sauce, lettuce & tomato.

Served with skinny fries, pickles & beef dripping dip. **Vegan alternative available**

PANKO-BREADED CHICKEN MILANESE

crispy prosciutto, sun-blushed tomato tapenade and rocket, with tomato & basil linguine and a rich parmesan sauce

ASIAN-STYLE CRISPY DUCK SALAD

cucumber & mooli ribbons, shredded carrot & cabbage, watercress, spring onion in a plum, sesame & hoisin sauce

SPICED COCONUT CURRY (vE)

aubergine, Tenderstem® broccoli, sticky jasmine rice and a scorched red chilli

PREMIUM STEAK CUTS

from selected British & Irish farms, expertly aged for a minimum of 21 days to deliver superb tenderness and flavour. Served with rustic thick-cut chips, our signature caramelised onion, stilton & puff pastry tart, confit tomato, flat mushroom & parsley butter.

7oz FILLET STEAK **+£5 per person**

10oz RIBEYE STEAK **+£3 per person**

Add a sauce: Peppercorn* / Béarnaise / Beef dripping / Bordelaise* • 1.95

Add a side: Crispy onion rings • 3.50 | King prawns in garlic & chilli butter • 4.00

ON THE SIDE

Choose one between two people

Samphire & baby spinach (VE)

Rocket salad with capers, pine nuts & lemon olive oil (VE)

Mac & Cheese (V)

TO FINISH

CHOCOLATE ORANGE MELTING BOMB (V)

dark chocolate shell, filled with chocolate brownie, orange curd & chocolate mousse, melted with hot toffee sauce and served with cinder toffee sprinkles and honeycomb ice cream. It's not ours, it's yours! **+£3 per person**

TIRAMISU* (V)

light sponge soaked in coffee liqueur, mascarpone cream and cocoa

WARM HOME-BAKED CHOCOLATE BROWNIE (V)

Belgian chocolate sauce and Bourbon vanilla ice cream

PASSION FRUIT MARTINI ETON MESS (V)

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

APPLE & BLACKBERRY CRUMBLE

with stem ginger ice cream (V), vanilla custard (V) or soya vanilla custard (VE)

BRITISH CHEESE BOARD (V)

Isle of Man mature Cheddar, Highland Brie, Long Clawston Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery & chutney **+£2 per person**

HOT DRINKS

AMERICANO / TWININGS TEA

English Breakfast, Invigorating Peppermint, Earl Grey, Lemon & Ginger, Pure Green Tea, Camomile and Cranberry, Elderflower & Raspberry

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 and cooking methods could affect this. *Contains alcohol.

Dishes containing fish may contain small bones. Weights stated are approximate uncooked weights. 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.