

GROUP DINING SET MENU

2 courses 29.95 per person / 3 courses 34.95 per person

CANAPÉS + £7 PER PERSON

Choose three:

DUCK PARFAIT* blackcurrant curd, toasted ciabatta 210kcal

SMOKED SALMON ON CIABATTA sour cream 54kcal

PANKO-BREADED BRIE apricot & ginger chutney (v) 278kcal

ROASTED FALAFEL creamy hummus (ve) 205kcal

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, roasted celeriac & fresh apple purée, dauphinoise potatoes, Tenderstem® broccoli, Bordelaise* sauce 1381kcal

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 1656kcal
Vegan alternative available

NOURISH BOWL hummus, giant couscous, avocado, roasted cauliflower & squash, mooli, pomegranate seeds, watercress, cucumber dressing (ve) 902kcal

SEARED SALMON FILLET pan-fried samphire, Tenderstem® broccoli & baby spinach, confit tomatoes, fresh salsa 499kcal

SPICED COCONUT CURRY aubergine, Tenderstem® broccoli, sticky jasmine rice, scorched red chilli (ve) 555kcal

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 829kcal **+£5 per person**

30 DAY-AGED 10oz RIB-EYE STEAK 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) 139kcal

Dressed house salad (ve) 69kcal

Mac & Cheese (v) 377kcal

TO FINISH

LOTUS BISCOFF CHOCOLATE BOMB chocolate brownie, Lotus Biscoff spread, vanilla ice cream, hot toffee sauce (v) 1341kcal **+£3 per person**

SICILIAN LEMON POSSET vanilla sablé biscuits (v) 370kcal

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

STICKY TOFFEE PUDDING honeycomb ice cream (v) 649kcal

HOT DRINKS

AMERICANO 71kcal / TEA 70kcal

Ask a member of the team for our selection of quality tea

ALLERGENS & DIETARY REQUIREMENTS

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. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical

serving size. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

Adults need around 2000kcal a day.