ALL DAY MENU

Inspired by the season, our menu features a wide range of fresh flavours for you to explore, prepared daily by our expert team of chefs

FOR THE TABLE

BAKED CAMEMBERT (v) Hand-ladled cheese, roasted pumpkin & sunflower seeds, freshly baked artisan bread, plum ketchup for dipping. For two to share 1520kcal

ARTISAN RUSTIC BREADS & NOCELLARA OLIVES (v) Netherend Farm salted butter, extra virgin olive oil & balsamic vinegar 978kcal

FRESHLY STONEBAKED GARLIC & MOZZARELLA PIZZETTE (v) Rocket 1192kcal

MEDITERRANEAN MEZZE (v) Spiced honey padrón peppers, feta, hummus, spiced grains, tzatziki, celeriac & mushroom tartare, flatbread 1816kcal

PADRÓN PEPPERS (v)
Spiced honey, extra virgin olive oil 204kcal

NOCELLARA OLIVES (ve)
82kcal

PARMESAN & MOZZARELLA BITES
Truffle infused oil 450kcal

STARTERS

CHIPOTLE STICKY CHICKEN
Karaage fried chicken, smoky chilli jam 593kcal

SPICED CARROT & CORIANDER SOUP (ve)
Pesto, baked carrot crisps 339kcal

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

✦ PAN-FRIED WILD SCALLOPS
Parsnip purée, tomato & spring onion salsa, dauphinoise chips 453kcal

WHIPPED GOATS CHEESE* (v)
Balsamic roasted beetroot, poached pear, blackcurrant curd 419kcal

SEA SALT & CRACKED BLACK PEPPER SQUID
Pickled ginger mayonnaise 334kcal

CHICKEN LIVER & BRANDY PARFAIT*
Cherry amaretto compote, toasted bread 420kcal

CREAMY BAKED MUSHROOMS* (v)
Vintage Cheddar & white port sauce, garlic & rosemary pangrattato crumb, ciabatta 404kcal

MAINS

PAN-FRIED SEA BASS FILLETS*
Saffron velouté, cherry tomatoes, green peas, spinach, baby potatoes, garlic & parsley dressing 622kcal

✦ PAN-ROASTED LAMB RUMP*
Chive mashed potato, sautéed green beans, chargrilled vegetables, red wine sauce 1271kcal

ROASTED CELERIAC STEAK (ve)
Parsnip purée, caramelised shallots, exotic mushrooms, pesto 425kcal

ROTISSERIE HALF CHICKEN*
Rich chicken gravy, aioli, fries 1388kcal. Finished with: truffle flavour 45kcal, BBQ 109kcal or chipotle chilli 116kcal

NOURISH BOWL (ve)
Hummus, mixed grains, avocado, roasted cauliflower & squash. rainbow slaw, pomegranate seeds, blood orange dressing 574kcal
TOP WITH: *Grilled chicken breast 267kcal | King prawns 68kcal | Sea bass fillets 226kcal | Beef fillet 210kcal | Feta (v) 145kcal*

STEAK & MALBEC PIE*
Sautéed green beans, Tenderstem® broccoli, chive mashed potato, rich gravy 1202kcal

KING PRAWN, CRAB & CHORIZO LINGUINE*
White wine, tomato, garlic & chilli sauce 704kcal
With scallops 730kcal

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS
Minted pea purée, chunky tartare sauce, lemon 1328kcal

✦ MAPLE-GLAZED SLOW-COOKED PORK BELLY & SCALLOPS*
Pulled pork & cider bonbon, plum ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy 1311kcal
Without scallops 1248kcal

FRESHLY BATTERED BANANA BLOSSOM (v)
Rustic thick-cut chips, minted pea purée, chunky tartare sauce, lemon 1068kcal

CRISPY DUCK NOODLE SALAD
Rice noodles, mango, rainbow slaw, coconut flakes, som tam & sweet chilli dressing 636kcal

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, beef dripping pangrattato shallots, exotic mushrooms, parsley butter.

28 DAY-AGED 7OZ FILLET STEAK
Lean, tender and delicate in flavour, recommended rare 815kcal

30 DAY-AGED 10OZ RIB-EYE STEAK
Juicy in texture and bursting with flavour, recommended medium 953kcal

ADD A SAUCE: *Peppercorn* 81kcal | Béarnaise* 204kcal | Beef dripping 157kcal | Bordelaise* 59kcal*
ADD A SIDE: *King prawns in garlic & chilli butter 225kcal | Scallops 26kcal | Crispy onion rings (v) 220kcal*

SIDES

Billionaire's Fries
Parmesan, prosciutto, truffle flavour mayonnaise 607kcal

Parmesan & Mozzarella bites
Truffle infused oil 450kcal

House salad (ve) 55kcal

Mac & cheese (v) 597kcal

Tenderstem® broccoli, green beans, spinach, samphire (ve) 121kcal

Crispy onion rings (v) 220kcal

Chive mashed potato (v)
205kcal

Rustic thick-cut chips (v) 396kcal

Fries & sea salt (v) 446kcal

Adults need around 2000kcal a day.

✦ *We recommend.*

BURGERS

OUR DIRTY BURGER
Prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries, pickles 1420kcal

PRIME CHEESEBURGER
Beef patty, Monterey Jack cheese, fries, pickles 1061kcal

BUTTERMILK CHICKEN BURGER
Crispy chicken, shredded slaw, baby gem lettuce, garlic aioli, chilli jam, fries, pickles 1240kcal

PLANT-BASED BURGER (ve)
Vegan patty, Violife melting mature slice, red pepper & tomato sauce, baby gem lettuce, house salad, pickles 650kcal

ADD TO YOUR BURGER: *Monterey Jack cheese (v) 65kcal | Bacon 118kcal | Chorizo 206kcal | Exotic mushrooms (ve) 67kcal | | Burger patty 241kcal*

SOURDOUGH PIZZAS

DIABLO PIZZA
Chorizo, pepperoni, bacon, roasted sweet red peppers, mozzarella, red chilli 1523kcal

✦ THREE CHEESE AND MUSHROOM PIZZA*
Parmesan, mozzarella, vintage Cheddar bianco base, shiitake mushroom crisps, baby spinach, truffle infused olive oil 1250kcal

MARGHERITA PIZZA (v)
Mozzarella, cherry tomatoes, basil 984kcal

ADD TO YOUR PIZZA: *Pineapple (v) 37kcal / Exotic mushrooms (ve) 17kcal | Bacon 118kcal | Chorizo 206kcal / Pepperoni 156kcal*

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DESSERTS

WARM

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

APPLE & DAMSON CRUMBLE (v)
530kcal. Choose from: Bourbon vanilla ice cream 204kcal or custard 80kcal **Vegan alternative available**

✦ LOTUS BISCOFF CHOCOLATE BOMB (v)
Chocolate brownie, Lotus Biscoff spread, vanilla ice cream, hot toffee sauce 1324kcal

STICKY TOFFEE PUDDING (v)
Stem ginger ice cream 705kcal

TRIO OF DESSERTS (v)
Home-baked chocolate brownie, apple & damson crumble, berries pavlova 877kcal

CHILLED

CHEESE & BISCUITS (v)
Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup 861kcal

CHEESECAKE TRIO
Raspberry, cookies & cream and yuzu meringue white chocolate cream cheese spheres, biscuit crumb, toffee sauce, fresh berries, blackcurrant curd 520kcal

✦ BERRIES PAVLOVA (v)
White chocolate & raspberry meringue, freshly whipped cream, blackcurrant sauce, lime, berries 598kcal

ICE CREAM OR SORBET & HOME-BAKED TRIPLE CHOCOLATE COOKIE (v) 366kcal Choose three scoops from:
Sorbet: coconut 201kcal or raspberry (ve) 127kcal
Ice Cream: double chocolate 267kcal, Bourbon vanilla 204kcal, stem ginger 240kcal or honeycomb (v) 219kcal

MINI

MINI DESSERT & COCKTAIL
The perfect after dinner treat. Choose your cocktail:
Passionfruit Martini, Espresso Martini or Amaretto Sour

MINI DESSERT & HOT DRINK
Choose any hot drink from our selection of coffee, hot chocolate & teas available

CHOOSE YOUR DESSERT...
Apple & damson crumble (v) 256kcal,
Berries pavlova (v) 277kcal,
Home-baked chocolate brownie (v) 345kcal,
White chocolate cheesecake 145kcal

AFTER-DINNER DRINKS

See our drinks menu for our full range of cocktails, hot beverages and liqueurs

BAILEYS CHOCOLATE MARTINI **ESPRESSO MARTINI** **OLD FASHIONED**

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.

✦ *We recommend.*