

SUNDAY CELEBRATION MENU

3 COURSES 35.95 PER PERSON

Ask our team about our wide range of drinks packages available to pre-order.

TO START

SEA SALT & CRACKED BLACK PEPPER SQUID*

Gochujang aioli, crushed chillies 298kcal

SPICED CARROT & CORIANDER SOUP (ve)

Pesto, baked carrot crisps 338kcal

PAN-FRIED WILD SCALLOPS

Kohlrabi pickle, roasted apple ketchup, dauphinoise chips, salsa 301kcal +£3 per person

JACQUIN BUCHETTE GOATS CHEESE* (v)

Balsamic roasted beetroot, vanilla poached pear, blackcurrant curd 432kcal

CHIPOTLE STICKY CHICKEN

Karaage fried chicken, rainbow slaw, chilli & coconut crumb 566kcal

THE MAIN EVENT

ROASTS

All our roasts are served with roasted potatoes, sautéed greens, roasted root vegetables, Yorkshire pudding & bottomless gravy

BRITISH HALF ROAST CHICKEN

Bread sauce, stuffing wrapped in bacon 1552kcal

ROAST SIRLOIN OF BEEF

21 day-aged 1329kcal

ROAST PORK BELLY

Crackling, stuffing wrapped in bacon 1857kcal

FIG & DOLCELATTE ROAST (v)

Honey-roasted apple, onion gravy 1337kcal

PAN-FRIED SEA BASS FILLETS*

Saffron velouté, cherry tomatoes, green peas, spinach, baby potatoes, gremolata 607kcal

ROASTED CELERIAC STEAK (ve)

Black salsify, caramelised shallots, mixed exotic mushrooms, house pesto 377kcal

GOATS CHEESE PANZANELLA SALAD* (v)

Heritage tomatoes, avocado, sweet potato hummus, rainbow slaw, capers, Chardonnay vinaigrette, focaccia croutons 954kcal **Vegan option available**

30 DAY-AGED 10oz RIB-EYE STEAK

Juicy in texture and bursting with flavour, recommended medium. Served with rustic thick-cut chips, beef dripping pangrattato shallots, exotic mushrooms, parsley butter 1180kcal +£6 per person

ADD A SAUCE: Peppercorn* 82kcal | Béarnaise* 204kcal | Beef dripping 157kcal | Bordelaise* 59kcal • 2.50

ADD A SIDE: King prawns in garlic & chilli butter 225kcal | Scallops 63kcal • 4.00

TO FINISH

HOME-BAKED VALRHONA CHOCOLATE BROWNIE (v)

Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream 697kcal

SICILIAN LEMON TART* (v)

Cherry amaretto compote, meringue, viola 444kcal

CALLEBAUT CHOCOLATE CRÈME BRÛLÉE (v)

Lemon sugared raspberries, viola 452kcal

CHEESE & BISCUITS (v)

Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup 861kcal +£2 per person

VANILLA POACHED PEAR (ve)

Coconut sorbet, sweet crumb, chocolate sauce 478kcal

FANCY A COCKTAIL INSTEAD OF DESSERT?

Swap your dessert for an Espresso martini, Passion Fruit Martini, Amaretto Sour or Aperol Spritz

Adults need around 2000kcal a day. 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. Minimum of 10 people

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