

PLATINUM SET MENU

- £44.95 per person -

- ON ARRIVAL -

CANAPÉS & PROSECCO

- TO START -

HENDRICK'S GIN-MARINATED SALMON GRAVLAX Beetroot, capers and dill crème fraîche on rye

TRIO OF SEASONAL BRITISH CAULIFLOWER Roasted cauliflower steak, creamy purée and curried tempura with a warm, pickled sultana dressing (v).
Vegan alternative available

DUCK LIVER PARFAIT Spiced fruit chutney, pickles, toasted sourdough

MASSAMAN CHICKEN SKEWERS Pomegranate and coconut tzatziki dip

TEMPURA SQUID Preserved lemon aioli & furikake

SEARED, WILD, ATLANTIC SCALLOPS Lobster & crab bonbons, pea & truffle oil velouté (+£3 supplement per person)

- THE MAIN EVENT -

ROTISSERIE STICKY GLAZED PORK BELLY *Outdoor-reared heritage breed*
Smoky creamed corn, roasted butternut squash, cavolo nero mashed potato, red wine jus & crispy crackling

ROASTED SALMON IN A SMOKY MUSSEL CREAM SAUCE Baby potatoes, samphire, spinach & charred red pepper

NOURISH BOWL Warm lentil falafel, roasted butternut squash, avocado, crispy chickpeas, pickled rainbow vegetables, baby spinach, slow-roasted tomato dip & soft tortilla (ve)

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE Roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade (ve)

- STEAKS -

UK & IRISH FARM ASSURED - 30 DAY - AGED

Served with twice-cooked chunky chips, our signature caramelised onion, Stilton & panko crumb tart, confit tomato and parsley butter.

7oz FILLET

(+£5 supplement per person)

10oz RIBEYE

(+£3 supplement per person)

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ON THE SIDE CHOOSE ONE BETWEEN TWO PEOPLE

Samphire & baby spinach (ve)

Halloumi fries & sweet chilli sauce (v)

Rocket salad with tomato, cucumber,

capers, pine nuts & lemon olive oil (ve)

Mac & Cheese (v)

- TO FINISH -

BLACKCURRANT MOUSSE Biscuit base, mango purée, fresh strawberries (ve)

TIRAMISU Light sponge soaked in coffee liqueur, mascarpone cream and cocoa (v)

HOME-BAKED CHOCOLATE BROWNIE Belgian chocolate sauce & Bourbon vanilla ice cream (v)

WARM GINGER WINE POACHED BRITISH PLUMS With Cornish clotted cream and crushed amaretti biscuits (v)

STICKY TOFFEE PUDDING With caramelised banana and honeycomb ice cream (v)

ADDITIONAL COURSE (+£3 supplement per person)

BRITISH CHEESES Celery, grapes, onion chutney, sourdough bread and Fudge's nut biscuits.

Choose three. Made with unpasteurised milk - Lincolnshire Poacher |

Sharpham Savour (v) | Cropwell Bishop Stilton (v) | Cenarth Brie (v) |

Blacksticks Blue (v) | Fielding Cottage Wensum White soft goats' cheese (v)

- HOT DRINKS -

AMERICANO / BREAKFAST TEA

ALLERGENS & DIETARY REQUIREMENTS

Our easy to use allergen guide is available on the food section of our website or the Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. 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, 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. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. 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.

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.