

Celebration Menu



3 courses 35.95 per person

Available Monday – Saturday. Ask our team about our wide range of drinks packages available to pre-order.

To Start

**BUTTERNUT SQUASH,
ROSEMARY & SAGE SOUP (ve)**
House pesto, toasted focaccia 318kcal

CHIPOTLE STICKY CHICKEN
Karaage fried chicken, rainbow slaw,
chilli & coconut crumb 550kcal

PAN-FRIED WILD SCALLOPS*
Crispy prosciutto, thyme velouté, capers,
artichoke crisps 241kcal
3.00 supplement per person

**PORT & CHEDDAR
MUSHROOMS* (v)**
Toasted rosemary & sea salt focaccia
337kcal

**SEA SALT & CRACKED BLACK
PEPPER SQUID***
Gochujang aioli, crushed chillies 296kcal

Main Event

PAN-FRIED SEA BASS FILLETS*
Prawns & preserved lemon butter, bouillabaisse, tomato & spring
onion salsa, green beans, baby potatoes 842kcal

BRITISH HALF ROTISSERIE CHICKEN
Smoked garlic aioli, skin on fries, rich chicken gravy 1127kcal
Finished with: BBQ 109kcal or spiced honey 114kcal

CARAMELISED BANANA BLOSSOM STEW (ve)
Chickpea, lentils, spinach, aubergine, house pesto 232kcal

30 DAY-AGED 100Z RIB-EYE STEAK
Juicy in texture and bursting with flavour, recommended medium.
Served with rustic thick-cut chips, caramelised Roscoff onion,
sautéed mushrooms, parsley butter 1130kcal
6.00 supplement per person
Add a sauce 2.50: Peppercorn* 82kcal / Béarnaise* 204kcal /
Beef dripping sauce 154kcal

SLOW-COOKED BRITISH PORK BELLY
Roasted apple ketchup, dauphinoise potato, Tenderstem® broccoli,
glazed carrot, rich gravy 1574kcal | Add scallops 63kcal +4.00

PANZANELLA SALAD WITH GOATS CHEESE* (v)
Heritage tomatoes, avocado, sweet potato hummus, rainbow slaw,
capers, Chardonnay vinaigrette, focaccia croutons 946kcal
Vegan alternative available 811kcal

Sides

Billionaire's fries 604kcal **5.95**
Parmesan, prosciutto, truffle flavour mayonnaise
Chive mashed potato (v) 205kcal **4.25**
Crispy onion rings (v) 220kcal **4.95**
Fries & sea salt (v) 446kcal **4.50**
Halloumi fries (v) 583kcal **6.50**
House salad* (ve) 214kcal **4.25**
Raclette mac & cheese (v) 454kcal **4.50**
Rustic thick-cut chips (v) 396kcal **4.75**
Tenderstem® broccoli, green beans, spinach, samphire (ve)
125kcal **4.25**

To Finish

**CALLEBAUT WHITE CHOCOLATE
CRÈME BRÛLÉE (v)**
Raspberries, sugared lemon, viola 452kcal

CHEESE & BISCUITS (v)
Taw Valley Cheddar, British Stilton, Jacquin Buchette goats
cheese, hedgerow chutney 778kcal
2.00 supplement per person

**HOME-BAKED VALRHONA
CHOCOLATE BROWNIE (v)**
Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla
ice cream 695kcal

SICILIAN LEMON TART* (v)
Cherry amaretto compote, meringue, viola 450kcal

VANILLA POACHED PEAR (ve)
Raspberry sorbet, sweet crumb, chocolate sauce 402kcal

Swap Your Dessert for an After-Dinner Cocktail

PASSION FRUIT MARTINI / APEROL SPRITZ / ESPRESSO MARTINI / AMARETTO SOUR

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. All items are subject to availability



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