

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

CHICKEN YAKINIKU SKEWERS*
Ginger & carrot salad, togarashi seed
crumb, satay sauce^

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

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

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

Main Event

PAN-FRIED SEA BASS FILLETS*
Asparagus, courgette ribbons, green chickpeas, samphire,
saffron velouté, crushed new potatoes

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

PEA & ASPARAGUS RISOTTO (ve)
Courgette ribbons, broad beans, crumbled feta-style Violife, mint

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
+6.00 supplement per person
Add a sauce **+2.50**: Peppercorn* / Béarnaise* / Beef dripping

SIGNATURE DUO OF PORK
Slow-cooked pork belly, pork fillet wrapped in prosciutto,
roasted apple ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy | **Add scallops +4.00**

HALLOUMI SUPER GREEN SALAD* (v)
Red chicory, avocado, courgette ribbons, asparagus, apple, grains, samphire, spring onion, pineapple ketchup
Vegan alternative available

Sides

Chargrilled asparagus (ve)
House pesto 5.25

Billionaire's fries
Parmesan, prosciutto, truffle flavour mayonnaise 6.25

Crispy onion rings (v) 5.25

Fries & sea salt (v) 4.75

Tenderstem® broccoli, green beans & samphire (ve) 4.50

Mac & cheese (v) 4.75

House salad* (ve)
Baby gem, cucumber, apple, samphire 4.50

Rustic thick-cut chips (v) 4.95

Halloumi fries (v)
Sweet chilli sauce 6.75

To Finish

TOFFEE CRÈME BRÛLÉE (v)
Raspberries, strawberries, toffee sauce, sable biscuits

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

**ICE CREAM OR SORBET & HOME-BAKED
TRIPLE CHOCOLATE COOKIE (v)**
Choose three scoops from: **Sorbet (ve)**: Coconut, Raspberry.
Ice Cream (v): Double Chocolate, Bourbon Vanilla, Stem Ginger,
Honeycomb

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

CHEESE & BISCUITS (v)
Taw Valley Cheddar, Gilot Camembert, goats cheese,
hedgerow chutney **2.00 supplement per person**

RHUBARB & STRAWBERRY CRUMBLE (v)
Granola crumb, custard
Vegan alternative available

Swap Your Dessert for an After-Dinner Cocktail

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

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. ^Our satay sauce does not contain nuts. *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability



Scan to view
calorie information