

# GOLD SET MENU

34.95 PER PERSON

## TO START

### TEMPURA SQUID

In salt & Szechuan pepper, with aioli

### STUFFED PARIS BROWN MUSHROOMS (VE)

Filled with grains, red pepper, fennel, tomato  
& spring onion salsa, avocado dressing

### GRILLED LAMB KOFTA

Greek-style salad, creamed goat's cheese,  
roasted chickpeas & pomegranate

### DUCK LIVER & PORT PARFAIT

Zesty orange curd, tarragon & sherry  
vinegar infused grapes, toast

## THE MAIN EVENT

### PANKO-CRUMBED CHICKEN MILANESE

Rocket, caper, Parmigiano-Reggiano &  
toasted pine nut salad, fries & aioli

### ROTISSERIE PORK BELLY

Cider & horseradish mustard mash,  
black pudding bonbon, green beans,  
tenderstem broccoli & rich bordelaise sauce

### SEARED SALMON FILLET

Pan-fried samphire, broccoli & baby spinach,  
confit tomatoes, fresh salsa

### DIRTY CHEESEBURGER

In a seeded bun, with crispy bacon, lashings of  
cheese & burger sauce, lettuce & tomato. Served  
with skinny fries, pickles & beef dripping dip.

*Vegan alternative available*

### ROASTED CAULIFLOWER WEDGE (VE)

On creamy hummus, grains and toasted  
pumpkin seeds, topped with dressed  
watercress & fresh pomegranate

### ASIAN-STYLE CRISPY DUCK SALAD

Cucumber & mooli ribbons, shredded  
carrot & cabbage, sesame, watercress,  
spring onion, plum & hoisin sauce

### 10oz RIBEYE STEAK

Served with rustic thick-cut chips, our signature  
caramelised onion, stilton & puff pastry tart,  
confit tomato, flat mushroom & parsley butter  
**+£3 supplement**

## ON THE SIDE

*Choose one between two people*

### SAMPHIRE & BABY SPINACH

### ROCKET SALAD WITH CAPERS, PINE NUTS & LEMON OLIVE OIL (VE)

### MAC & CHEESE (V)

## TO FINISH

### HOME-BAKED CHOCOLATE BROWNIE (v)

Belgian chocolate sauce & Bourbon  
vanilla ice cream

### CRUMBLE OF THE DAY

Demerara crumb and vanilla (v)  
or soya custard (VE)

### TIRAMISU (v)

Light sponge soaked in coffee liqueur,  
mascarpone cream & cocoa

### PASSION FRUIT MARTINI ETON MESS

Crunchy meringue, whipped cream,  
passionfruit peach & mango compote, with a  
dash of Absolut Vanilia vodka – a nod to our  
favourite cocktail! *Over 18s only*

### LEMON MERINGUE FLAMED ALASKA (v)

Lemon mousse roulade rolled in raspberry  
sugar crunch, topped with vanilla ice cream  
and flamed meringue, with fresh strawberries

## HOT DRINKS

### AMERICANO / BREAKFAST TEA

## DRINKS PACKAGES

*Pre-order only*

### BRONZE

*Any 2 for 35.00*

HOUSE  
SAUVIGNON  
BLANC

PINOT GRIGIO  
BLUSH

HOUSE  
MERLOT

### SILVER

*Any 2 for 40.00*

NEW ZEALAND  
SAUVIGNON  
BLANC

TWILIGHT  
CINSAULT ROSÉ

SPANISH  
RIOJA

### GOLD

*Any 2 for 50.00*

JEAN-MARC  
BROCARD, CHABLIS  
Burgundy, France

STUDIO BY MIRAVAL,  
PALE ROSÉ  
France

YEALANDS ESTATE  
BLACK LABEL,  
PINOT NOIR  
New Zealand

### PERONI

6 bottles of Peroni for 20.00

## ALLERGEN & DIETARY INFORMATION

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 may contain small bones. Some of our dishes contain alcohol. All items are subject to availability. 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.