



JOIN US FOR
AN EXTRA SPECIAL

FATHER'S DAY

SUNDAY 16TH JUNE

ALLERGEN & DIETARY INFORMATION

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.

FATHER'S DAY MENU

THREE COURSES FROM 28.95 PER PERSON



TOAST TO DAD

Make Dad's day even more special with a pint of Asahi Super Dry. Discover the crisp, dry Karakuchi taste of Japan. The quick and clean finish of this refreshing beer is the perfect accompaniment to one of our delicious roasts.

TO START

JACQUIN BUCHETTE GOATS CHEESE* (v)

Balsamic roasted beetroot, vanilla poached pear, blackcurrant curd

SAUTÉED MUSHROOMS (ve)

Mixed exotic mushrooms, black salsify puree, sea salt & rosemary focaccia, fresh salsa

CHIPOTLE STICKY CHICKEN

Karaage fried chicken, rainbow slaw, chilli & coconut crumb

PAN-FRIED WILD SCALLOPS

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

SEA SALT & CRACKED BLACK PEPPER SQUID*

Gochujang aioli, crushed chillies

CHICKEN LIVER & BRANDY PARFAIT*

Cherry amaretto compote, sea salt & rosemary focaccia

FOR MAIN

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

TRIO OF ROASTS

Beef, pork and chicken, crackling, stuffing wrapped in bacon, bread sauce **+£2 per person**

ROAST SIRLOIN OF BEEF

21 day-aged

ROAST HALF CHICKEN

Bread sauce, stuffing wrapped in bacon

ROAST PORK BELLY

Crackling, stuffing wrapped in bacon

FIG & DOLCELATTE ROAST (v)

Honey-roasted apple, onion gravy

ROAST DUO OF BEEF

Boneless beef rib, 21 day-aged Sirloin **+£2 per person**

ROAST SIDES

ENJOY ALL FOUR FOR £12:

Stuffing wrapped in bacon 5.25 | Cauliflower cheese (v) 4.50 | Tenderstem® broccoli, green beans, spinach, samphire (ve) 3.95 | Dauphinoise potatoes (v) 4.50

OUR DIRTY BURGER

Prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries, pickles

PAN-FRIED SEABASS FILLETS*

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

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 **+£6 per person**

PANZANELLA SALAD WITH GOATS CHEESE* (v)

Heritage tomatoes, avocado, sweet potato hummus, rainbow slaw, capers, Chardonnay vinaigrette, focaccia croutons Vegan alternative available

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS

Minted pea purée, house tartare sauce, charred lemon

KING PRAWN, CRAB & ORTIZ CHORIZO LINGUINE*

White wine, tomato, garlic & chilli sauce

AUBERGINE LASAGNA* (ve)

Tomato, red pepper, celery, rocket

TO FINISH

HOME-BAKED VALRHONA CHOCOLATE BROWNIE (v)

Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream

VANILLA POACHED PEAR (ve)

Coconut sorbet, sweet crumb, chocolate sauce

CHEESE & BISCUITS (v)

Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup

SICILIAN LEMON TART* (v)

Cherry amaretto compote, meringue, viola

CALLEBAUT CHOCOLATE CRÈME BRÛLÉE (v)

Lemon sugared raspberries, viola

OUR CHOCOLATE BOMB (v)

Chocolate brownie, Biscoff® spread, vanilla ice cream, raspberries, hot chocolate sauce **+£2 per person**

FANCY A COCKTAIL INSTEAD OF DESSERT?

Why not treat yourself and swap dessert for a cocktail...

ESPRESSO MARTINI

A heady mix of Chase Vodka, darkly sweet Kahlua and cold-brew coffee

PASSION FRUIT MARTINI

Absolut Vanilia Vodka mixed with passion fruit, topped with a raspberry dusting and a shot of indulgent Prosecco on the side

OLD FASHIONED

Smooth, short and strong - Buffalo Trace stirred with sugar and bitters