

# Sunday Celebration Menu



## 3 courses 35.95 per person

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

#### Roasts

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

#### BRITISH HALF ROAST CHICKEN

Bread sauce, stuffing wrapped in bacon

#### BRITISH ROAST PORK BELLY

Crackling, stuffing wrapped in bacon

#### ROAST SIRLOIN OF BEEF

21 day-aged

#### BUTTERNUT SQUASH & CELERIAC WELLINGTON (v)

Wild garlic, Tenderstem® broccoli.

**Vegan alternative available**

#### PAN-FRIED SEA BASS FILLETS\*

Prawns & preserved lemon butter, bouillabaisse, tomato & spring onion salsa, green beans, baby potatoes 842kcal

#### 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

#### CARAMELISED BANANA BLOSSOM STEW (ve)

Chickpea, lentils, spinach, aubergine, house pesto 232kcal

#### PANZANELLA SALAD WITH GOATS CHEESE\* (v)

Heritage tomatoes, avocado, sweet potato hummus, rainbow slaw, capers, Chardonnay vinaigrette, focaccia croutons 946kcal

**Vegan alternative available 811kcal**

### 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

