

# GROUP DINING SET MENU

2 courses 29.95 per person / 3 courses 34.95 per person

## CANAPÉS + £7 PER PERSON

DUCK PARFAIT\* Blackcurrant curd on toasted ciabatta

SMOKED SALMON ON CIABATTA with sour cream

DEEP-FRIED BRIE

with British apple & rosemary chutney (v)

or

ROASTED FALAFEL

with creamy hummus (ve)

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## TO START

DUCK PARFAIT\* with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

PAN-FRIED KING PRAWNS WITH CHILLI & FETA\* in a tomato & chipotle chilli sauce, with lemon gremolata and toasted artisan bread

CREAMY SAUTÉED PARIS BROWN & MIXED MUSHROOMS in a white wine cream, topped with garlic & rosemary pangrattato, served with bread for dipping (v) **Vegan alternative available**

BALSAMIC & ROSEMARY LAMB KOFTAS on a Greek-style salad, goat's cheese, roasted chickpeas and pomegranate

PAN-FRIED WILD SCALLOPS with rotisserie pork belly, red cabbage & beetroot purée, fresh apple & radish **+£3 per person**

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## THE MAIN EVENT

MAPLE-GLAZED ROTISSERIE PORK BELLY with a pulled pork & cider bonbon, roasted celeriac & fresh apple purée, Dauphinoise potatoes, Tenderstem® broccoli and Bordelaise sauce  
**Add scallops +£3 per person**

KING PRAWN, CRAB & CHORIZO LINGUINE in a white wine, tomato, garlic & chilli sauce

OUR DIRTY BURGER 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**

PANKO-BREADED CHICKEN MILANESE Crispy prosciutto, sun-blushed tomato tapenade and rocket, served with tomato & basil linguine and a rich parmesan sauce

ASIAN-STYLE CRISPY DUCK SALAD on a bed of cucumber & mooli ribbons, shredded carrot & cabbage, watercress and spring onion, in a plum, sesame & hoisin sauce

SPICED COCONUT CURRY with aubergine, Tenderstem® broccoli, sticky jasmine rice and a scorched red chilli (ve)

## PREMIUM STEAK CUTS

from selected British & Irish farms, expertly aged for a minimum of 21 days to deliver superb tenderness and flavour. Served with rustic, thick-cut chips, roasted mushroom, confit tomato and parsley butter.

7oz FILLET STEAK **+£5 per person**

10oz RIBEYE STEAK **+£3 per person**

**Add a sauce:** Peppercorn\* / Béarnaise / Beef dripping / Bordelaise\* • 1.95

**Add a side:** Crispy onion rings • 3.50 | King prawns in garlic & chilli butter • 4.00

### ON THE SIDE – Choose one between two people

Tenderstem® broccoli, asparagus & green beans (ve)

Dressed house salad (ve)

Mac & Cheese (v)

## TO FINISH

**CHOCOLATE ORANGE MELTING BOMB** Dark chocolate shell, filled with chocolate brownie, orange curd & chocolate mousse, melted with hot toffee sauce and served with cinder toffee sprinkles and honeycomb ice cream. It's not ours, it's yours! (v) **+£3 per person**

**WARM HOME-BAKED CHOCOLATE BROWNIE** with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

**PASSION FRUIT MARTINI ETON MESS** Crunchy meringue, whipped cream, passion fruit, peach & mango compôte, with a dash of Absolut vanilla vodka – a nod to our favourite cocktail! (v) **Over 18s only**

**TIRAMISU\*** Light sponge soaked in coffee liqueur, with mascarpone cream and cocoa (v)

**APPLE & BLACKBERRY CRUMBLE** topped with a demerara sugar crumb, served with stem ginger ice cream (v), vanilla custard (v) or soya vanilla custard (ve)

**BRITISH CHEESE BOARD** Isle of Man mature Cheddar, Highland Brie, Long Clawston Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery & chutney (v) **+£2 per person**

## HOT DRINKS

### AMERICANO / TWININGS TEA

English Breakfast, Invigorating Peppermint, Earl Grey, Lemon & Ginger, Pure Green Tea, Camomile and Cranberry, Elderflower & Raspberry

## ALLERGENS & DIETARY REQUIREMENTS

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 and cooking methods could affect this. \*Contains alcohol. Dishes containing fish may contain small bones. Weights stated are approximate uncooked weights. 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.