

Sunday Menu

For The Table

STONEBAKED GARLIC PIZZETTE (v)
Mozzarella, house pesto 8.50

ARTISAN RUSTIC BREADS (v)
Netherend Farm salted butter, balsamic tomato tapenade, house pesto 6.95

◆ **SLOW-COOKED BEEF CROQUETTES**
Horseradish, beef dripping sauce 7.25

HALLOUMI FRIES (v)
Sweet chilli sauce 6.75

Starters

◆ **PAN-FRIED WILD SCALLOPS***
Crispy prosciutto, thyme velouté, capers, artichoke crisps 13.25

CHICKEN YAKINIKU SKEWERS*
Ginger & carrot salad, togarashi seed crumb, satay sauce^ 8.95

BUTTERNUT SQUASH, ROSEMARY & SAGE SOUP (ve)
House pesto, toasted focaccia 7.50

PORT & CHEDDAR MUSHROOMS* (v)
Toasted rosemary & sea salt focaccia 8.25

PAN-FRIED KING PRAWNS
Harissa & lemon butter, rosemary & sea salt focaccia 9.95

GLAZED GOATS CHEESE* (v)
Chicory, peaches, sunflower & pumpkin seeds, Chardonnay vinaigrette 8.25 *Vegan alternative available*

SEA SALT & CRACKED BLACK PEPPER SQUID*
Gochujang aioli, crushed chillies 8.95

CHICKEN LIVER & FIG PARFAIT*
Cherry amaretto compôte, toasted focaccia 8.50

Sharing Starters

Our sharing starters are recommended to share between two

BAKED GILOT CAMEMBERT (v)
Spiced honey, toasted focaccia 15.95

◆ **CHARCUTERIE BOARD**
Coppa, Fennel Salami, Milano Salami, Nocellara olives, pickles, sweet peppers, parmesan, toasted focaccia 19.75

Chefs Daily Specials

Our expert team of chefs proudly curate a range of daily specials, inspired by the season and featuring a wide range of fresh flavours for you to explore. Please see our separate specials menu to discover today's dishes.

Roasts

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 23.50

BRITISH HALF ROAST CHICKEN
Bread sauce, stuffing wrapped in bacon 18.95

ROAST SIRLOIN OF BEEF
21 day-aged 20.50

ROAST DUO OF BEEF
Slow-cooked blade of beef, 21 day-aged Sirloin 23.25

FIG & DOLCELATTE (v)
Tenderstem® broccoli, roasted carrot 17.95

SLOW-COOKED PORK BELLY
Crackling, stuffing wrapped in bacon 20.25

◆ **OUR SHARING ROAST EXPERIENCE FOR TWO**
21 day-aged Sirloin of beef, half rotisserie chicken, slow-cooked pork belly, crackling, cauliflower cheese, horseradish cream, bread sauce, apple ketchup 52.50

Roast Sides

ENJOY ANY FOUR FOR £12

◆ **Cauliflower cheese (v)** 5.50

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

Stuffing wrapped in bacon 5.75

Dauphinoise potatoes (v) 4.95

Fish & Classics

PAN-FRIED SEA BASS FILLETS*
Asparagus, courgette ribbons, green chickpeas, samphire, saffron velouté, crushed new potatoes 20.75

PEA & ASPARAGUS RISOTTO (ve)
Courgette ribbons, broad beans, crumbled feta-style Violife, mint 18.50

SUPER GREEN SALAD* (ve)
Red chicory, avocado, courgette ribbons, asparagus, apple, grains, samphire, spring onion, pineapple ketchup 14.50
Top with: Grilled Chicken Breast 4.00 / Beef Fillet 5.00 / Sea Bass Fillets 5.00 / Goats Cheese (v) 3.00 / Halloumi (v) 3.00

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS
Minted pea purée, house tartare sauce, charred lemon 18.75
Swap to hand-battered halloumi (v) 18.25

◆ **KING PRAWN, CRAB & ORTIZ CHORIZO LINGUINE***
White wine, tomato, garlic & chilli sauce 18.50 | With scallops 22.50

Burgers & Stonebaked Pizzas

◆ **OUR DIRTY BURGER**
Prime beef patty, streaky bacon, lashings of cheese, slow-cooked pulled beef, baby gem lettuce, tomato, Stokes relish, fries, pickles, beef dripping sauce 20.95

BUTTERMILK CHICKEN BURGER*
Crispy chicken, ginger slaw, gochujang aioli, baby gem lettuce, tomato, pickles, Stokes relish, fries 18.50

CRISPY HALLOUMI BURGER (v)
Sautéed mushrooms, spiced honey, baby gem lettuce, tomato, Stokes relish, pickles, fries 17.50

PRIME CHEESEBURGER
Beef patty, Cheddar cheese, baby gem lettuce, tomato, Stokes relish, fries, pickles 17.95

DIABLO PIZZA
Chorizo, pepperoni, sweet red drop peppers, mozzarella, red chilli, spiced honey 17.95

MARGHERITA PIZZA (v)
Mozzarella, cherry tomatoes, basil 13.95

Add to your burger or pizza: Sautéed mushrooms (ve) 1.50 / Chorizo 2.50 / Burger patty 3.00 / Bacon 1.75 / Pepperoni 2.50

Desserts

TOFFEE CRÈME BRÛLÉE (v)
Raspberries, strawberries, toffee sauce, sable biscuits 9.25

HOME-BAKED VALRHONA CHOCOLATE BROWNIE (v)
Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream 8.50

BAKED APPLE TART (v)
Puff pastry shell with layers of apple slices, Bourbon vanilla ice cream, toffee sauce 8.25

RHUBARB & STRAWBERRY CRUMBLE (v)
Granola crumb, custard 7.95
Vegan alternative available

TRIO OF MINI DESSERTS* (v)
Home-baked Valrhona chocolate brownie, rhubarb & strawberry crumble, custard, Sicilian lemon tart 10.95

◆ We recommend

STICKY TOFFEE & RUM PUDDING* (v)
Crystallised ginger ice cream 8.50

SICILIAN LEMON TART* (v)
Cherry amaretto compôte, meringue 8.75

◆ **OUR CHOCOLATE BOMB**
Amarena cherry, brownie, Bourbon vanilla ice cream, chocolate popping candy, Oreo® crumb, crushed meringue, dried raspberries, warm chocolate sauce 9.95

CHEESE & BISCUITS (v)
Taw Valley Cheddar, Gilot Camembert, goats cheese, hedgerow chutney 10.50

ICE CREAM OR SORBET & HOME-BAKED TRIPLE CHOCOLATE COOKIE (v)
See dessert menu for your choice of ice cream and sorbet 7.25

Sides

Chargrilled asparagus (ve)
House pesto 5.25

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

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

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

Rustic thick-cut chips (v) 4.95

◆ **Halloumi fries (v)**
Sweet chilli sauce 6.75

Premium Steak Cuts

Experience our delicious steak collection, featuring two premium cuts from selected British & Irish farms, expertly aged for a minimum of 28 days to deliver superb tenderness and flavour.

28 DAY-AGED 7OZ FILLET STEAK

Lean, tender and delicate in flavour, recommended rare. Served with rustic thick-cut chips, caramelised Roscoff onion, sautéed mushrooms, parsley butter 33.95

30 DAY-AGED 10OZ 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 31.95

◆ OUR SURF & TURF

28 day-aged 7oz fillet steak, lean, tender and delicate in flavour, recommended rare and pan-fried king prawns in harissa & lemon butter. Served with rustic thick-cut chips, caramelised Roscoff onion, sautéed mushrooms, parsley butter 37.95

Add a sauce: Peppercorn* / Béarnaise* / Beef dripping 2.50

Add a side: Crispy Onion Rings (v) 5.25 / Scallops 4.00 / Mac & Cheese (v) 4.75

Mini Desserts

MINI DESSERT & COCKTAIL

The perfect after-dinner treat. Choose your cocktail: Aperol Spritz, Espresso Martini or Amaretto Sour 10.95

MINI DESSERT & HOT DRINK

Choose any hot drink from our selection of coffee, hot chocolate & teas available 7.25

Choose your mini dessert...

Home-baked Valrhona chocolate brownie (v)

Sicilian lemon tart* (v)

Seasonal fruits (ve) coconut sorbet

Rhubarb & strawberry crumble (v) custard



Scan to view calorie information

Sunday Menu

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