

# ALL DAY MENU

## - WHILE YOU PONDER -

### BRITISH ROYALE

White Heron British cassis, topped with Prosecco | 8.50  
or Champagne | 9.95

### BLOOD ORANGE & GRAPEFRUIT GINTONICA

Crisp, dry Tanqueray is given a citrus kiss with intense blood orange, zesty grapefruit bitters and refreshing Fever-Tree lemon tonic. Mouth-wateringly fresh and crisp | 7.95

**BREADS & BUTTER** Warm artisan breads with Netherend Farm butter (v) | 4.50

**NOCELLARA OLIVES** (ve) or **ROASTED SMOKY ALMONDS** (v) | 2.95

## - TO SHARE -

**TRUFFLED HONEY BAKED CAMEMBERT** Walnuts, sticky fig, rye and sourdough bread (v) | 12.95

**STICKY PIG SHARING BOARD** Copper Marans scotch egg & golden beetroot piccalilli, sausage roll & brown sauce topped with seeds, pork belly on smoky creamed corn, crispy pig cheeks, apple sauce & crackling | 19.95

**FRESHLY STONEBAKED GARLIC, MOZZARELLA AND ROCKET PIZZETTE** (v) | 6.50

**BRITISH CHEESES** Celery, grapes, onion chutney, sourdough bread and Fudge's nut biscuits  
Choose three | 8.95 or five | 13.95

*Made with unpasteurised milk* – Lincolnshire Poacher | Sharpham Savour (v)

Cropwell Bishop Stilton (v) | Cenarth Brie (v)

Blacksticks Blue (v) | Fielding Cottage Wensum White soft goats' cheese (v)

## - STARTERS -

**SEARED WILD ATLANTIC SCALLOPS** Lobster and crab bonbons, pea and truffle oil velouté | 11.75

**TRIO OF SEASONAL BRITISH CAULIFLOWER** Roasted cauliflower steak, creamy purée and curried tempura with a warm, pickled sultana dressing (v) *Vegan alternative available* (ve) | 6.95

**HENDRICK'S GIN-MARINATED SALMON GRAVLAX** Beetroot, capers and dill crème fraîche on rye | 8.25

**PANKO-CRUSTED FRIED BRIE** Sloe gin chutney (v) | 6.25

**CREAMY PARIS BROWN AND OYSTER MUSHROOMS** Blacksticks Blue, toasted English muffin (v) | 6.95

**DUCK LIVER PARFAIT** Spiced fruit chutney, pickles, toasted sourdough | 7.75

**MASSAMAN CHICKEN SKEWERS** Pomegranate and coconut tzatziki dip | 6.95

**TEMPURA SQUID** Preserved lemon aioli and furikake | 6.95

**HOME-MADE SOUP OF THE DAY** *See daily Specials menu* (v) or (ve) | 5.95

## - THE MAIN EVENT -

**UK & IRISH FARM ASSURED - 30 DAY - AGED**

Carefully selected, premium grade cuts, sourced from selected British & Irish farms.

Dry-aged on the bone for 7-10 days to deliver excellent flavour, succulence and superb tenderness.

Hand-cut by skilled butchers to finish and expertly chargrilled by us for you to savour.

*Served with twice-cooked chunky chips, our signature caramelised onion,  
Stilton & panko crumb tart, confit tomato and parsley butter.*

10oz RIBEYE | 24.95

7oz FILLET | 26.95

### FINISH WITH

Kingprawns in garlic butter 4.00 | Scallops 5.00 | Mac & Cheese 3.95 | Samphire & baby spinach 3.50

Peppercorn, Béarnaise, chimichurri, porcini & black garlic or beef dripping sauce 2.00

Halloumi fries 4.95 | Onion rings 3.50



## - THE MAIN EVENT -

*Please see our daily Specials menu for seasonally changing day-boat fish, game and grills*

**ROTISSERIE STICKY GLAZED PORK BELLY** *Outdoor-reared heritage breed* Smoky creamed corn, roasted butternut squash, cavolo nero mashed potato, red wine jus & crispy crackling | 14.95 *With scallops* | 18.95

**BUTTERMILK CHICKEN, SOMERSET BRIE & BACON PIE** Creamed potato, cavolo nero, pan-fried oyster mushrooms and jus | 15.75

**DIRTY CHEESEBURGER** In a sesame seeded bun, with lettuce, tomato & pickle, crispy bacon, lashings of cheese & burger sauce. Skinny fries and beef dripping dip | 15.95 *See our Vegan menu for a plant-based alternative (ve)*

**ROTISSERIE HALF CHICKEN** *Finished with your choice of flavour: truffle, chimichurri or massaman* With skinny fries, garlic confit and preserved lemon aioli | 13.95

**FOUR-BONE LAMB RACK** With chorizo, butternut purée, roasted shallots, cavolo nero, dauphinoise potatoes, chimichurri and red wine jus | 22.50

**FRESHLY BEER-BATTERED LINE-CAUGHT COD & CHIPS** Twice-cooked chunky chips, minted pea purée and tartare sauce | 13.75 *SWAP FISH FOR BATTERED HALLOUMI (v)* | 12.75

**SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE** Roasted sweet peppers, oyster mushrooms and slow-roasted tomato tapenade (ve) | 13.50

### DAY - BOAT FISH

Supporting the British fishing industry, we source fresh seasonal species landed by British boats into British ports around the UK coastline. Buying from around the whole coastline means we're able to source fish as it migrates, delivering the best possible quality.

*See our Specials menu for the catch of the day*

**SEARED SALMON FILLET** Pan-fried samphire, broccoli and baby spinach, confit tomatoes and lemon olive oil 2367kJ/562kcal | 14.50

**PAN-FRIED PUMPKIN GNOCCHI** Roasted butternut squash, wild mushrooms, sage butter, amaretti biscuit crumb and goats' cheese (v) | 13.50

**NOURISH BOWL** Warm lentil falafel, roasted butternut squash, avocado, crispy chickpeas, pickled rainbow vegetables, baby spinach, slow-roasted tomato dip & soft tortilla | 10.50

*Add Grilled chicken breast or King prawns 4.00 | Salmon fillet 5.00 | Tofu (ve) or Halloumi (v) 2.50 | Goats' cheese (v) 2.00*

**CAESAR SALAD** Baby gem lettuce, Parmigiano-Reggiano, anchovies, pan-fried croutons and Caesar dressing | 10.50 *With grilled chicken breast* | 13.50

### ON THE SIDE

**Skinny fries & aioli (v)** | 3.50

**Twice-cooked chunky chips (v)** | 3.50

**Crispy thyme baby potatoes (v)** | 3.50

**Mac & Cheese (v)** | 3.95

**Crispy onion rings (v)** | 3.50

**Halloumi fries & sweet chilli sauce (v)** | 4.95

**Samphire & baby spinach (ve)** | 3.50

**Sautéed cavolo nero & leeks (ve)** | 3.50

**Rocket salad with tomato, cucumber, capers, pine nuts & lemon olive oil (ve)** | 3.50

## - TO FINISH -

*See the full Dessert menu for our range of coffees, loose-leaf teas and cocktails*

**THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB (v)** | 8.75

**STICKY TOFFEE PUDDING (v)** | 6.50

**APPLE, PLUM & DAMSON CRUMBLE (v) or (ve)** | 5.95

**CARAMEL CRÈME BRÛLÉE (v)** | 5.95

**TREACLE & PECAN TART (ve)** | 6.50

**WARM GINGER WINE POACHED BRITISH PLUMS (v)** | 6.75

**HOME-BAKED CHOCOLATE BROWNIE (v)** | 6.50

**LEMON MERINGUE FLAMED ALASKA (v)** | 7.25

**TIRAMISU (v)** | 6.75

**99 PROBLEMS & CHEESECAKE IS ONE (v)** | 6.50

**BOURBON VANILLA ICE CREAM AFFOGATO (v)** | 5.25

**ICON SHARING DESSERT BIRDCAGE (v)** | 16.95

**A SELECTION OF BRITISH CHEESES** | from 8.95

**MINI PUD WITH A COFFEE OR TEA (v)** | 5.25

### ALLERGENS & DIETARY REQUIREMENTS

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 or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. 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.