Available all day Wednesday

Two courses for 2 people for £30. Feeling hungry? Three courses for 2 people £40.

STARTERS

SOUP DU JOUR V Soup of the day served with baked sourdough 613 Kcal

GARLIC MUSHROOMS v

Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley cream and toasted baguette 477 Kcal Vegan option available

CHARGRILLED MERGUEZ SPICED LAMB KÖFTAS Served with carrot, orange & raisin salad, mint yoghurt & toasted pitta 444 Kcal

CHICKEN LIVER PÂTÉ *

Clarified butter & pink peppercorns, toasted baguette & spiced plum chutney 482 Kcal

CALAMARI FRITTI *

Paprika floured, pineapple scored squid, roasted garlic aioli & fresh lemon 254 Kcal

GAMBAS AL PIL PIL + 2.00

King prawns pan-fried with garlic & chilli olive oil, served with toasted baguette 861 Kcal

MAIN COURSES

MOROCCAN-STYLE LAMB n

Slow-cooked spiced lamb & vegetables, cous cous, pickled red onions & flaked almonds with toasted pitta bread & mint yoghurt 1881 Kcal

PAN-FRIED SEA BASS FILLETS

With baby potatoes, roasted chorizo, cherry tomatoes, red onion & rocket 831 Kcal

DUO OF PORK + 2.00

Serrano ham wrapped fillet & honey glazed belly pork, with sautéed chorizo, black pudding & baby spinach, pommes purée & thyme sauce 1271 Kcal

COURGETTE & SWEETCORN FRITTERS * ve Homemade fritters with chilli, cumin & coriander, carrot, raisin & orange salad, hummus & apricot harissa 422 Kcal

PAN-ROASTED CHICKEN SUPRÊME *

With creamed leek, pea, mushroom, tarragon & truffle gnocchi 863 Kcal

LEMON CHICKEN MILANESE *

Rocket, sun-dried tomato & Grana Padano salad, lemon caper chilli dressing and skin-on fries 1137 Kcal

MOROCCAN-STYLE FALAFEL v n

Spiced vegetables, cous cous, pickled red onions & flaked almonds with toasted pitta bread & mint yoghurt 1359 Kcal

Adults need around 2000 kcal a day.

227g RUMP 972 Kcal + 2.00 227g SIRLOIN 933 Kcal + 6.00 Steaks are chargrilled and served with confit tomato, grilled mushroom, onion rings, dressed rocket & skin-on fries

Swap to truffle & Grana Padano fries 417 Kcal + 2.00 Swap to sweet potato fries v 352 Kcal + 2.00 Why not add a sauce to your steak Peppercorn sauce 289 Kcal 2.50 Béarnaise sauce v 214 Kcal 2.50 Sautéed scallops 36 Kcal 3.95

CHARGRILLED KEBABS

All skewered with red onion, courgette & peppers with mixed leaf salad, mint yoghurt & wraps

PIRI-PIRI CHICKEN KEBAB 200g Piri-piri chicken 1061 Kcal

CYPRIOT HALLOUMI KEBAB * V Lemon caper chilli dressing 1153 Kcal

Add skin-on fries ve 356 Kcal 4.25 Add sweet potato fries v 352 Kcal 5.25 Add halloumi fries with chilli honey v 506 Kcal 5.75 Add truffle & Grana Padano fries 417 Kcal 5.25

PIZZA, PAELLA & PASTA

PEPPERONI PICCANTE PIZZA

Tomato, mozzarella, pepperoni, sliced red chillies 1154 Kcal

PAELLA MIXTA ^ Chicken, chorizo, King prawns, squid, mussels, mixed peppers, tomato & peas 1010 Kcal

VEGETABLE PAELLA ^ ve Artichoke, courgette, aubergine and tomato, mixed peppers & peas 760 Kcal

SPAGHETTI CARBONARA Spaghetti tossed with pancetta, Grana Padano & cream sauce 1249 Kcal

SIDES

SKIN-ON FRIES ve 356 Kcal 4.25 SWEET POTATO FRIES v 352 Kcal 5.25 TENDERSTEM® BROCCOLI, GARLIC, CHILLI & TOASTED ALMONDS v n 129 Kcal 4.75 MEDITERRANEAN-STYLE VEGETABLES & PESTO 200 Kcal 5.25 ROCKET & GRANA PADANO SALAD * 141 Kcal 5.25 SAUTÉED GREEN BEANS v 107 Kcal 5.25 GRATIN DAUPHINOISE 535 Kcal 5.25 TRUFFLE & GRANA PADANO FRIES 417 Kcal 5.25

Turn over to see our delicious range of desserts

STICKY TOFFFF PUDDING V

Warm date sponge pudding, toffee sauce & vanilla ice cream 1038 Kcal

CALLEBAUT WHITE CHOCOLATE

& RASPBERRY CRÈME BRÛLÉE V Glazed white chocolate & vanilla custard, rippled with raspberry coulis 455 Kcal

TRIPLE CHOCOLATE BROWNIE V Served warm with chocolate flavoured sauce & salted caramel ice cream 794 Kcal

LEMON TART V Served with raspberry coulis & raspberry sorbet 469 Kcal

RASPBERRY & ALMOND FRANGIPANE TART v n Served with vanilla ice cream & raspberry coulis 434 Kcal

JUDE'S FARM SORBET ve

Choice of 3 scoops of mango 74 Kcal, raspberry 68 Kcal or blood orange sorbet 84 Kcal

Adults need around 2000 kcal a day.



Join the Ego club to enjoy exclusive benefits and priority access to new offers and promotions.

EGO CLUB BENEFITS

- 20% off À La Carte Menu*
- A Free Birthday Meal*
- Free Anniversary Fizz*
- Exclusive dining offers & access to secret sales
- First access to new menu launches
- Priority booking for key dates



* Terms apply, see website for details.

DIETARY 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, or you require our allergen information, please let us know before ordering. 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. n = this dish contains nuts. * = this dish contains alcohol. \wedge = paellas are not suitable for children.

Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability. Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items. For parties of 8 or more, a discretionary 10% service charge will be added to the bill.