

Father's Day menu

DIETARY INFORMATION

Our easy to use allergen guide is available for you to use on the food section of our website or on our 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, 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. **p** = 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.

Father's Day

SUNDAY 15TH JUNE. 3 COURSES FOR £31.95

STARTERS

SOUP DU JOUR v

Soup of the day served with baked sourdough

GARLIC MUSHROOMS v

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

GRILLED GOAT'S CHEESE * v

Served with caramelised onions, toasted brioche & orchard apple chutney

CHICKEN LIVER PÂTÉ *

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

COQUILLES ST JACQUES + 3.00

Scallops & King prawns in a rich cheese sauce, with a Grana Padano & parsley crumb

KING PRAWN COCKTAIL

Poached king prawns, shredded baby gem, cucumber & sun-dried tomatoes with Marie Rose sauce & granary bread

SUNDAY ROASTS

SUN-DRIED TOMATO NUT ROAST v n

Chopped walnuts, button mushrooms, sun-dried tomatoes & sunflower seeds. **Vegan option available**

PAN-ROASTED CHICKEN SUPRÊME

With pork, sage & onion stuffing & cranberry sauce

150 DAY GRAIN-FED ROAST BEEF

Served pink with horseradish sauce

TRIO OF ROASTS + 4.00

150 day grain-fed roast beef, pork fillet & roast chicken with pork, sage and onion stuffing & horseradish sauce

All served with roast potatoes, Yorkshire pudding, roasted carrots & parsnips, braised red cabbage, green beans and homemade gravy.*

SIDES

PIGS IN BLANKETS 5.25

ROAST POTATOES 4.25

YORKSHIRE PUDDING 1.00

GRATIN DAUPHINOISE 5.25

CAULIFLOWER CHEESE TO SHARE 5.25

MAINS

DUO OF PORK

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



448g RIBEYE STEAK + 8.00

Our Father's Day special steak! Chargrilled and served with confit tomato, grilled mushroom, dressed rocket, peppercorn sauce & skin-on fries

227g RUMP STEAK

Chargrilled and served with confit tomato, grilled mushroom, dressed rocket, peppercorn sauce & skin-on fries

COURGETTE & SWEETCORN FRITTERS * ve

Homemade fritters with chilli, cumin & coriander, carrot, raisin & orange salad, hummus & apricot harissa

PAN ROASTED SALMON SUPRÊME *

Served with baby potatoes, peas, leek & asparagus in a white wine, cream & Grana Padano sauce

MIXED KEBAB + 4.00

300g Piri-piri chicken, chorizo, lamb rump & pork loin all skewered with red onion, courgette & peppers with a mixed leaf salad, mint yoghurt and wraps

DESSERTS

CHOCOLATE & SALTED CARAMEL TART v

White & dark chocolate ganache tart served with vanilla ice cream

RASPBERRY & ALMOND FRANGIPANE TART v n

Served with vanilla ice cream & raspberry coulis **Vegan option available**

JUDE'S FARM ICE CREAM v

Choice of 3 scoops from vanilla, chocolate, strawberry, honeycomb or salted caramel

TRIPLE CHOCOLATE BROWNIE v

Served warm with chocolate flavoured sauce & salted caramel ice cream

LEMON TART v

Served with raspberry coulis & raspberry sorbet

CRÈME BRÛLÉE v

Glazed white chocolate & vanilla custard, rippled with raspberry coulis