

# 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

## MAINS

### DUO OF PORK

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

### PAN ROASTED CHICKEN SUPRÊME \*

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

### 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

### 227g RUMP STEAK

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



### 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

### PAN ROASTED SALMON SUPRÊME \*

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

### COURGETTE & SWEETCORN FRITTERS \* ve

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

## 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