

# SUNDAY

## START WITH A SPRITZ

### APEROL SPRITZ

The perfect apéritif.  
Refreshing Prosecco, bittersweet  
orange Aperol, and soda to lengthen.  
Served long over ice • 8.50

### BLOODY MARY

Wholesome tomato juice gets led astray  
by an invigorating kick of spices and the lively  
tingle of Ketel One vodka, finished with  
crunchy celery • 7.50 Alcohol-free • 3.25

### BOMBAY BRAMBLE SPRITZ

A Bombay Sapphire berry  
infusion, made to spritz with  
crisp Prosecco, and finished with  
tart blackberries • 8.50


## WHILE YOU WAIT

FRESHLY STONEBAKED GARLIC & MOZZARELLA PIZZETTE with rocket (v) • 6.95

ARTISAN RUSTIC BREADS & NOCELLARA OLIVES with olive oil & balsamic vinegar (v) • 6.50

NOCELLARA OLIVES (ve) • 2.95

## SHARERS

 STICKY PIG Home-made scotch egg & piccalilli, Cumberland pork & apple sausage roll with brown sauce, sticky pork belly bites and barbecue-glazed ribs • 18.50

BAKED CAMEMBERT with British apple & rosemary chutney and artisan breads for dunking (v) • 12.95

MEZZE PLATTER Roasted lentil falafels, creamy hummus topped with pomegranate & seeds, tempura aubergines, Lebanese-style dip, tzatziki and flatbread (v) *Vegan alternative available* • 13.50

## STARTERS

SEARED WILD ATLANTIC SCALLOPS *See our specials menu for today's recipe* • 11.50

 CHILLI & GARLIC PIL PIL KING PRAWNS with a lemon gremolata and artisan bread • 8.25

CREAMY PARIS BROWN & OYSTER MUSHROOMS in a white wine cream, on a toasted sourdough crumpet (v) • 6.95

DEEP-FRIED BRIE in panko breadcrumbs with a British apple & rosemary chutney (v) • 6.50

GOURMET SOUP OF THE DAY with warm rustic bread and Netherend Farm salted butter (v) *See our specials menu for today's flavour* • 6.25

SALT & SZECHUAN PEPPER SQUID with chipotle mayonnaise • 7.25

BALSAMIC & ROSEMARY LAMB KOFTAS on a Greek-style salad, goat's cheese, roasted chickpeas and pomegranate • 7.25

CHIPOTLE STICKY CHICKEN fried chicken coated in a smoky chilli jam • 7.25


CREAMED GOAT'S CHEESE with a roasted pepper & pickled watermelon salsa, blackcurrant curd, crunchy seeds and toast • 7.25

DUCK LIVER & PORT PARFAIT zesty orange curd, tarragon & sherry vinegar infused grapes, with toast • 7.50

SMOKED SALMON & KING PRAWNS topped with Devon crab crème fraîche, served with ciabatta • 7.50

## ROASTS

*All our meat roasts are served with smoked beef dripping roasted potatoes, sautéed greens, roasted root vegetables, Yorkshire pudding & bottomless gravy.*

 TRIO OF ROASTS Beef, pork and chicken, with crackling, stuffing wrapped in bacon, and bread sauce • 17.95

ROAST BEEF 21 day-aged • 15.95

ROAST CHICKEN with bread sauce and stuffing wrapped in bacon • 13.95

ROAST PORK LOIN with crackling and stuffing wrapped in bacon • 14.50

ROAST LAMB RUMP with stuffing wrapped in bacon • 17.95

FIG & DOLCELATTE NUT ROAST with roasted potatoes, sautéed greens, roasted root vegetables, honey-roasted apple, Yorkshire pudding and onion gravy (v) • 12.95

### ROAST SIDES – Enjoy all four for 9.95

Cauliflower cheese (v) 3.50

Stuffing wrapped in bacon 3.75

Dauphinoise potatoes (v) 3.95

Tenderstem broccoli, asparagus & green beans (v) 3.95

TURN OVER FOR OUR BURGERS, STEAKS, MAINS, SALADS, SIDES & DESSERTS

 WE RECOMMEND

## STEAKS

Experience our delicious steak collection, featuring three premium cuts from selected British & Irish farms, expertly aged for a minimum of 21 days to deliver superb tenderness and flavour.

**Served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter.**

7OZ FILLET STEAK Lean, tender and delicate in flavour, recommended rare • 25.50

8OZ RUMP STEAK Firm in texture and rich in flavour, recommended medium • 18.95

10OZ RIB-EYE STEAK Juicy in texture and bursting with flavour, recommended medium • 23.95

**Add Steak Sauces:** Peppercorn / Béarnaise / Beef dripping / Bordelaise 1.95 **Add:** Crispy onion rings 3.50 • King prawns in garlic & chilli butter 4.00

## MAINS

SEARED SEA BASS FILLETS on a roasted red pepper, pickled watermelon, fennel & red onion salsa, with basil pesto and sautéed baby potatoes • 17.95

PANKO-BREADED CHICKEN MILANESE topped with a slow-roasted tomato sauce, Monterey Jack cheese and crisp prosciutto, served with rich chicken gravy and skinny fries • 15.95

ROASTED SALMON FILLET with pan-fried samphire, broccoli & baby spinach, confit tomatoes and a fresh salsa **2228kJ/531kcal** • 14.95

FRESHLY BATTERED LINE-CAUGHT COD with rustic thick-cut chips, pea purée and tartare sauce • 13.95

**Swap fish for battered halloumi (v)** • 12.75

ROASTED CAULIFLOWER WEDGE on a bed of creamy hummus, grains and toasted pumpkin seeds, topped with dressed watercress and fresh pomegranate (ve) • 12.95

NOURISH BOWL Lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast (ve) **2713kJ/646kcal** • 10.75

**Add:** Falafel (ve) 2.50 • Chargrilled chicken breast 4.00 • Grilled halloumi (v) 3.00 • Roasted salmon fillet 5.00 • King prawns 4.00 • Beef fillet 5.00

ASIAN-STYLE CRISPY DUCK SALAD on a bed of cucumber & mooli ribbons, shredded carrot & cabbage, watercress and spring onion, in a plum & hoisin sauce • 13.95

BUTTERMILK CHICKEN, SOMERSET BRIE & BACON PIE with sautéed green beans & tenderstem broccoli, creamed potato and rich chicken gravy • 15.25

## BURGERS

**All our burgers are served in a seeded bun, with pickles on the side.**

OUR DIRTY BURGER Prime beef burger with crispy bacon, lashings of cheese, beef dripping sauce and fries • 16.50

PRIME BEEF BURGER with Monterey Jack cheese, lettuce, tomato, burger sauce and fries • 13.95

PLANT-BASED BURGER with slow-roasted tomato sauce and lettuce (ve). Served with your choice of a house salad (ve) or fries (v) • 13.75

**Add:** Bacon / Chorizo 2.00 • Flat mushroom (ve) / Classic mac & cheese (v) 1.50 • Grilled halloumi (v) 3.00 • Burger patty 2.95

## SIDES

Halloumi fries & sweet chilli sauce (v) • 4.95

Crispy onion rings (v) • 3.50

Classic mac & cheese (v) • 3.95

Dressed house salad (ve) • 3.75

Tenderstem broccoli, asparagus

& green beans (ve) • 3.95

Sweet potato fries (v) • 3.95

Fries & aioli (v) • 3.75

Rustic thick-cut chips (v) • 3.75

Dauphinoise potatoes (v) • 3.95

## DESSERTS

PORNSTAR MARTINI ETON MESS *Over 18s only* • 7.75

HOME-BAKED CHOCOLATE BROWNIE (v) • 6.95

STICKY TOFFEE PUDDING (v) • 6.95

CHOCOLATE & HAZELNUT BOMB (v) • 8.50

RUM BABA (v) • 6.75

CRÈME BRÛLÉE (v) • 6.25

ICE CREAM OR SORBET & HOME-BAKED

TRIPLE CHOCOLATE COOKIE (v) • 5.75

FIVE BERRY CRUMBLE (v) or (ve) • 6.50

LEMON, BLUEBERRY & ALMOND CAKE (v) or (ve) • 6.95

LEMON MERINGUE FLAMED ALASKA (v) • 7.50

BRITISH CHEESE BOARD (v) • 8.50

THE HOUSE SHARER

*Miniature versions of our favourite desserts to share* • 12.25

MINI DESSERT & A HOT DRINK • 5.25

MINI DESSERT & A COCKTAIL • 9.95

## ALLERGEN & DIETARY INFORMATION

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.