

Gold Menu

26.00 PER PERSON

STARTERS

CRISPY CALAMARI

Lightly dusted squid served with saffron aioli *283kcal*

SCOTCH EGG

Copper Marans Hen egg encased in Gloucester Old Spot sausage meat with a caper mayonnaise and salsa verde *791kcal*

LAMB KOFTA MEATBALLS

Served with a cucumber & mint salad, basil pesto and crumbled feta *496kcal*

CRISPY MUSHROOMS (VE)

Spiced with ras el hanout, served with vegan mayo and salsa verde *483kcal*

MAINS

VESUVIO PIZZA

Pepperoni, spicy 'Nduja sausage, marinated chicken, beef meatballs, mozzarella, red chillies, tomato sauce and oregano *1376kcal*

PICANTE CHICKEN SKEWER

SunBlaze tomatade marinated chicken served on Tabbouleh, chickpeas, red onions, fire-roasted sweet peppers and tzatziki. Served with sweet potato fries *1378kcal*

SALMON FILLET

Pan-seared, with Tenderstem® broccoli and Nocellara olive, caper & lemon butter. Served with baby potatoes *925kcal*

MOROCCAN TABBOULEH SALAD* (VE)

Bulgur wheat, chickpeas, chopped coriander & parsley, sultanas, lettuce, Tenderstem® broccoli, Marzanino tomatoes, pomegranate, and roasted cauliflower, drizzled with pineapple & ginger dressing. Topped with sweet potato & apricot falafel *503kcal*

FUNGI RISOTTO* (VE)

Fire-roasted oyster & flat mushrooms, butternut squash, coconut oil based alternative to feta and crispy sage *1034kcal*

DESSERTS

LEMON CRÈME BRÛLÉE (V)

A twist on a classic with a lemon curd base. Served with home-baked biscuits *542kcal*

APPLE & RHUBARB CRUMBLE (VE)

Warm apple & rhubarb topped with crumble crust. Served with your choice of vegan custard (VE) *591kcal* or vanilla ice cream (V) *644kcal*

BILLIONAIRES CHOC ICE (V)

Salted caramel ice cream & cookie dough coated in milk chocolate. Served with double cream and sticky caramel sauce. A truly luxurious dessert! *813kcal*

COOKIE DOUGH BROWNIE (V)

Served warm with vanilla ice cream *846kcal*

Adults need around 2000kcal a day



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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. * = this dish contains alcohol. An optional service charge of 10% will be added to all tables of 8 or more. All items are subject to availability. All weights are approximate uncooked weights. Nutrition information is correct at time of print. Live nutrition information is available online. Adults need around 2000kcal a day

Silver Menu

23.00 PER PERSON

STARTERS

PICANTE CHICKEN

Marinated in our homemade spicy sauce with a mango, spring onion & broad bean salad and pineapple & ginger dressing *508kcal*

LAMB KOFTA MEATBALLS

Served with a cucumber & mint salad, basil pesto and crumbled feta *496kcal*

SCOTCH EGG

Copper Marans Hen egg encased in Gloucester Old Spot sausage meat with a caper mayonnaise and salsa verde *791kcal*

CRISPY MUSHROOMS (VE)

Spiced with ras el hanout, served with vegan mayo and salsa verde *483kcal*

MAINS

PEPPERONI PICANTE PIZZA

Pepperoni, mozzarella, tomato sauce and red chillies *1039kcal*

FUNGI RISOTTO* (VE)

Fire-roasted oyster & flat mushrooms, butternut squash, coconut oil based alternative to feta and crispy sage *1034kcal*

CHICKEN CAESAR SALAD

Little gem lettuce, anchovies, croutons, Parmesan shavings and creamy Caesar dressing topped with fire-grilled chicken breast *1008kcal*

PICANTE CHICKEN SKEWER

SunBlaze tomatade marinated chicken served on Tabbouleh, chickpeas, red onions, fire-roasted sweet peppers and tzatziki. Served with sweet potato fries *1378kcal*

FISH & CHIPS

Fillet of cod, freshly battered to order. Served with chunky chips, pea purée, samphire tartare sauce and pickled cucumber *1078kcal*

+ Swap the fish for herb battered halloumi (v) *1245kcal*

DESSERTS

APPLE & RHUBARB CRUMBLE (V)

Warm apple & rhubarb topped with crumble crust. Served with your choice of vegan custard (VE) *591kcal* or vanilla ice cream (v) *644kcal*

ESPRESSO MARTINI TIRAMISU* (V)

Sponge soaked in coffee with cream and cocoa *290kcal*

STICKY TOFFEE SPONGE (V)

Home baked sticky toffee & date pudding. Served with vanilla ice cream and toffee sauce *1203kcal*

COOKIE DOUGH BROWNIE (V)

Served warm with vanilla ice cream *846kcal*

Adults need around 2000kcal a day



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Bronze Menu

20.00 PER PERSON

STARTERS

GARLIC & CHEESE FOUGASSE

Hand crafted sourdough brushed with garlic butter & parmesan *769kcal*

PICANTE CHICKEN

Marinated in our homemade spicy sauce with a mango, spring onion & broad bean salad and pineapple & ginger dressing *508kcal*

CRISPY MUSHROOMS (VE)

Spiced with ras el hanout, served with vegan mayo and salsa verde *483kcal*

MAINS

MARGHERITA PIZZA (V)

Fior di latte mozzarella, mozzarella, tomato sauce, oregano, and basil *916kcal*

CHICKEN MILANESE

Panko crumbed chicken breast, crispy prosciutto, and saffron aioli. Served with fries and a roquette, SunBlaze tomato & parmesan salad *1071kcal*

BACON & CHEESE BURGER

Beef burger topped with smoked streaky bacon, smoked Cheddar cheese, sliced beef tomato, little gem, mayo, red onion, and dill pickle. Served in a linseed bun with fries *1293kcal*

MOROCCAN TABBOULEH SALAD (VE)

Bulgur wheat, chickpeas, chopped coriander & parsley, sultanas, lettuce, Tenderstem® broccoli, Marzanino tomatoes, pomegranate, and roasted cauliflower, drizzled with pineapple & ginger dressing *366kcal*

CAPONATA RIGATONI (V)

A Sicilian-style sauce with aubergine, tomato, Nocellara olives, onion & capers, tossed with rigatoni and topped with gremolata *878kcal*

Vegan alternative available

DESSERTS

APPLE & RHUBARB CRUMBLE (V)

Warm apple & rhubarb topped with crumble crust. Served with your choice of vegan custard (VE) *591kcal* or vanilla ice cream (V) *644kcal*

STICKY TOFFEE SPONGE (V)

Home-baked sticky toffee & date pudding. Served with vanilla ice cream and toffee sauce *1203kcal*

MINI VICTORIA

SPONGE CAKE (V) *328kcal*



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