



Wine & Dine Menu

3 COURSES & A BOTTLE
OF LUXURY WINE
£95 FOR 2 PEOPLE

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. Fish dishes may contain small bones. * = 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.

Alcoholic volumes were correct at time of printing but may vary due to changes in vintage, please ask a member of our team or check the bottle for exact %. Adults need around 2000kcal a day.



Wine & Dine Menu

3 COURSES & A BOTTLE OF LUXURY WINE
£95 FOR 2 PEOPLE

LUXURY WINES

Domingo Martin, Albarino (VE)

Spain 12.5% vol

Rich and generous flavours of ripe peaches and pears. A well-balanced wine with a clean fresh finish

Berne Inspiration

France 13.0% vol

This top-quality rosé from Provence has flavours of redcurrant & strawberries, a subtle alliance of fruitiness and finesse on the nose

Chapel Down Brut NV

England 12.0% vol

Classic blend of Chardonnay, Pinot Noir, Pinot Meunier and Pinot Blanc. Aromas of red apple, lemongrass and freshly baked bread together with hints of strawberry and quince on the palate and fine persistent bubbles

Aguaribay, Malbec

Argentina 14.0% vol

Vibrant red and black berry fruits with a hint of spice and caramel

STARTERS

MEZZE PLATE* (V) Grilled Halloumi, Oven baked feta, houmous topped with tomato tapenade, grilled artichokes, Nocellara olives, Tabbouleh salad, sweet potato & apricot falafel and a flatbread *2144kcal. For 2 people*

PICANTE CHICKEN Marinated in our homemade spicy sauce with a mango, spring onion & marzanino tomato salad with a pineapple & ginger dressing topped with pangrattato *536kcal*

PRAWNS PIL PIL King prawns sautéed in garlic, paprika & chilli served with sliced sourdough *1128kcal*

CRISPY MUSHROOMS (V) Spiced with ras el hanout, served with vegan mayo and salsa verde *501kcal*

PAN FRIED CHORIZO Sautéed Spanish chorizo with a rich tomato and basil sauce, served with toasted sourdough *736kcal*

MAINS

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 *1361kcal*

CHICKEN & AVOCADO BURGER Chicken breast, smashed avocado, sliced beef tomato, little gem, mayo, and red onion. Served in a linseed bun with fries *965kcal*

VEGGIE BURGER (V) A delicious patty topped with vegan alternative to mature cheddar, piperade, sliced beef tomato, little gem, vegan mayo and red onion. Served in a linseed bun with fries *1025kcal*

SALMON FILLET Pan-seared, with Tenderstem® broccoli and Nocellara olive, caper & lemon butter *659kcal*

PORK BELLY* Delightfully tender with celeriac purée, creamy mushroom sauce, prosciutto and crispy sage *1273kcal*

RIB-EYE STEAK 10oz Full of flavour, juicy and tender, recommended medium *602kcal*

DESSERTS

APPLE & RHUBARB CRUMBLE (V) Warm apple & rhubarb topped with crumble crust. Served with your choice of vegan custard (VE) *625kcal* or vanilla ice cream (V) *634kcal*

COOKIE DOUGH BROWNIE (V) Served warm with vanilla ice cream *849kcal*

ETON MESS (V) Strawberries, raspberries & blackberries swirled through whipped cream, thick natural yoghurt and crunchy meringue *509kcal*

SIDES

FRIES (V) *356kcal*

SWEET POTATO FRIES (V) *419kcal*

CHUNKY CHIPS (V) *457kcal*

BABY POTATOES (V) *226kcal*

MAC & CHEESE (V) perfect to share! *949kcal*

MEDITERRANEAN STYLE VEGETABLES (VE) *76kcal*

CAVOLO NERO, BROAD BEANS & PEAS (VE) *160kcal*

4.00

5.00

4.50

4.50

5.50

4.50

4.50

SWAP YOUR DESSERT FOR AN INDULGENT
AFTER-DINNER COCKTAIL

CHOOSE FROM:

ESPRESSO MARTINI, PORNSTAR MARTINI,
COSMOPOLITAN, OLD FASHIONED

