

**CHOOSE A THREE COURSE MENU  
THAT'S PERFECT FOR YOU:**

**CLASSIC**

A GREAT  
SELECTION OF  
FESTIVE  
FAVOURITES!

**INDULGENT**

OUR PREMIUM  
MENU, PLUS A  
WELCOME DRINK  
AND GREEN &  
BLACK'S CHOCOLATE  
TO FINISH

**EXTRA SPECIAL**

THE EXTRA SPECIAL  
MENU PLUS MOËT  
& CHANDON ON  
ARRIVAL, BREAD &  
OLIVES TO START,  
AN INDULGENT  
COCKTAIL &  
CHOCOLATE TO FINISH

# CLASSIC MENU

## STARTERS

**SEARED WILD ATLANTIC SCALLOPS** on a bed of Mediterranean-style tomato risotto, drizzled with basil pesto +£3

**DUCK PARFAIT\*** with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

**CREAMY SAUTÉED PARIS BROWN & MIXED MUSHROOMS** in a white wine cream, topped with garlic & rosemary pangrattato, served with bread for dipping (v) *Vegan option available*

**SMOKED SALMON & KING PRAWNS** with Devon crab crème fraîche, baby gem lettuce and ciabatta

**BUTTERNUT SQUASH & SAGE SOUP** topped with toasted pumpkin seeds & basil pesto, served with warm rustic bread and Netherend Farm salted butter (v) *Vegan option available*

**PANKO-BREADED BRIE** served with an autumnal chutney (v)

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## MAINS

**HAND-CARVED TURKEY** with lemon & thyme stuffing, Cumberland pig-in-blanket, beef dripping-roasted potatoes, bread sauce & gravy

**HANDMADE MIXED MUSHROOM WELLINGTON** Puff pastry filled with a spinach, Paris brown and exotic mixed mushroom duxelles, served with Tenderstem® broccoli, vegan roast potatoes and gravy (ve)

**MAPLE-GLAZED ROTISSERIE PORK BELLY** with a pulled pork & cider bonbon, roasted celeriac & fresh apple purée, Dauphinoise potatoes and a Bordelaise sauce *Add scallops +£4*

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**OUR DIRTY BURGER** Prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side. *Vegan option available*

**PAN-ROASTED SALMON FILLET** in a white wine & Champagne cream sauce, served with potato gnocchi, Tenderstem® broccoli, lentils, grains and baby onions

**CANDIED ROOT VEGETABLE BAKE** Root vegetables and beetroot topped with pumpkin seeds, pine nuts & cranberries, served with a red cabbage & beetroot purée, Tenderstem® broccoli, cavolo nero & pesto (ve)

**10OZ RIB-EYE STEAK** served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter +£7.50

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## DESSERTS

**CHRISTMAS PUDDING** filled with vine fruits and soaked in rum, served with hot brandy sauce (v) *Vegan option available*

**WARM HOME-BAKED CHOCOLATE BROWNIE** with Bourbon vanilla ice cream (v)

**MINCE PIE CRÈME BRÛLÉE** with a home-baked vanilla sablé biscuit crumb (v)

**APPLE & BLACKBERRY CRUMBLE** topped with a Demerara sugar crumb, served with stem ginger ice cream or vanilla custard (v) *Vegan option available*

**SNOWBALL SMASH** Smash the meringue shell to unearth a festive mix of sweet cranberry & blackcurrants, Crème de Cassis liqueur, crunchy amaretti biscuit and cinnamon-whipped cream (v)

**BRITISH CHEESE BOARD** Isle of Man mature Cheddar, Highland Brie, Long Clawston Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery & chutney (v) +£2

# INDULGENT MENU

INCLUDES A GLASS OF FREIXENET PROSECCO OR ITALIAN SPARKLING ROSÉ  
PERONI NASTRO AZZURRO DRAUGHT OR BOTTLE\*\* OR A HOUSE SODA

## STARTERS

**BOXED BAKED CAMEMBERT** topped with a cranberry and honey-roasted chestnut crumb, served with artisan breads for dunking. **For two to share (v)**

**DUCK PARFAIT\*** with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

**GRILLED GOAT'S CHEESE & BEETROOT ROSTI** with a fresh apple, pine nut and red chicory salad (v)  
*Vegan option available*

**SEARED WILD ATLANTIC SCALLOPS** on a bed of Mediterranean-style tomato risotto, drizzled with basil pesto

**BUTTERNUT SQUASH & SAGE SOUP** topped with toasted pumpkin seeds & basil pesto, served with warm rustic bread and Netherend Farm salted butter (v) *Vegan option available*

**SMOKED MACKEREL & CHICORY SALAD** Lemon mayonnaise, pickled watermelon, fire-roasted peppers, fennel and red chicory

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## MAINS

**HAND-CARVED TURKEY** with lemon & thyme stuffing, Cumberland pig-in-blanket, beef dripping-roasted potatoes, bread sauce & gravy

**HANDMADE MIXED MUSHROOM WELLINGTON** Puff pastry filled with a spinach, Paris brown and exotic mixed mushroom duxelles, served with Tenderstem® broccoli, vegan roast potatoes and gravy (ve)

**BRITISH VENISON STEAK\*** with a blackcurrant & thyme jus, cavolo nero, caramelised shallots and Dauphinoise potatoes

**MAPLE-GLAZED ROTISSERIE PORK BELLY & SCALLOPS** with a pulled pork & cider bonbon, roasted celeriac & fresh apple purée, Dauphinoise potatoes and a Bordelaise sauce

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**OUR DIRTY BURGER** Prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side. *Vegan option available*

**PAN-FRIED SEABASS FILLETS & CHORIZO** on a roasted red pepper & onion confit, with lentils & grains, baby potatoes, pea purée and grilled lemon

**CANDIED ROOT VEGETABLE BAKE** Root vegetables and beetroot topped with pumpkin seeds, pine nuts & cranberries, served with a red cabbage & beetroot purée, Tenderstem® broccoli, cavolo nero & pesto (ve)

**100Z RIB-EYE STEAK** served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter +£4

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## DESSERTS

**CHOCOLATE ORANGE CHRISTMAS BOMB** Dark chocolate shell, filled with chocolate brownie, orange curd & chocolate mousse, melted with hot toffee sauce and served with cinder toffee sprinkles and honeycomb ice cream. It's not ours, it's yours! (v)

**CHRISTMAS PUDDING** filled with vine fruits and soaked in rum, served with hot brandy sauce (v)  
*Vegan option available*

**MINCE PIE CRÈME BRÛLÉE** with a home-baked vanilla sablé biscuit crumb (v)

**APPLE & BLACKBERRY CRUMBLE** topped with a Demerara sugar crumb, served with stem ginger ice cream or vanilla custard (v) *Vegan option available*

**WARM HOME-BAKED CHOCOLATE BROWNIE** with Bourbon vanilla ice cream (v)

**BRITISH CHEESE BOARD** Isle of Man mature Cheddar, Highland Brie, Long Clawston Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery & chutney (v)

## ON ARRIVAL

Glass of Moët & Chandon Impérial  
Peroni Nastro Azzurro Draught / Bottle\*\* or a House Soda

## TO SHARE

Artisan rustic breads & Nocellara olives  
with olive oil & balsamic vinegar (ve)

Enjoy a starter, main and dessert from our Indulgent menu

## TO FINISH

A Green & Black's milk chocolate bar (v)

## A COCKTAIL OF YOUR CHOICE

*Choose from Espresso Martini, Aperol Spritz, French Martini, Mojito,  
Blood Orange & Passion Fruit Collins, Old Fashioned*

### ALLERGEN & DIETARY REQUIREMENTS

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. 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, or need help accessing our allergen information, please let us know before ordering.

\*Contains alcohol, (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.

Weights stated are approximate uncooked weights. All items are subject to availability. \*\*Includes 330ml bottle of Peroni Gluten Free or 0.0% Libera. 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.**