

# SUNDAY SET MENU

24.95 per person

## TO START

GOURMET SOUP OF THE DAY with warm rustic bread and Netherend Farm salted butter (v)  
**Vegan alternative available**

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

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

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

## SUNDAY 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 **+£3 supplement per person**

beef, pork and chicken, with crackling and stuffing wrapped in bacon

ROAST BEEF 21 day-aged

ROAST HALF CHICKEN with bread sauce and stuffing wrapped in bacon

ROAST PORK BELLY with crackling and stuffing wrapped in bacon

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

## 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

## ALLERGENS & 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.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. \*Contains alcohol. Dishes containing fish may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. 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.



## TO FINISH

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

CRÈME BRÛLÉE served with home-baked sablé biscuits (v)

PASSION FRUIT MARTINI ETON MESS crunchy meringue, whipped cream, passion fruit, peach & mango compôte, with a dash of Absolut Vanilia vodka – a nod to our favourite cocktail! (v) **Over 18s only**

APPLE & BLACKBERRY CRUMBLE topped with a demerara sugar crumb, served with stem ginger ice cream (v), vanilla custard (v) or soya vanilla custard (ve)

ICE CREAM OR SORBET & HOME-BAKED TRIPLE CHOCOLATE COOKIE

Choose three scoops from Bourbon vanilla, honeycomb, double chocolate, stem ginger or strawberry ice cream, blood orange, raspberry or coconut milk sorbet (v) **Vegan alternative available**

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 per person**

## HOT DRINKS

AMERICANO / TWININGS TEA

English Breakfast, Invigorating Peppermint, Earl Grey, Lemon & Ginger,  
Pure Green Tea, Camomile and Cranberry, Elderflower & Raspberry

### DRINKS PACKAGES

*Pre-order only*

#### BRONZE

Choose 2 for £35

HOUSE SAUVIGNON  
BLANC

PINOT GRIGIO BLUSH

HOUSE MERLOT

#### SILVER

Choose 2 for £40

NEW ZEALAND  
SAUVIGNON BLANC

TWILIGHT CINSULT ROSÉ

SPANISH RIOJA

#### GOLD

Choose 2 for £50

JEAN-MARC BROCARD,  
CHABLIS *Burgundy, France*

STUDIO BY MIRAVAL,  
PALE ROSÉ  
*France*

YEALANDS ESTATE BLACK  
LABEL, PINOT NOIR  
*New Zealand*

PERONI 6 bottles of Peroni for £20