

SUNDAY SET MENU

24.95 PER PERSON

TO START

PANKO-CRUSTED FRIED BRIE (V)

British apple & rosemary chutney

STUFFED PARIS BROWN MUSHROOMS (VE)

Filled with grains, red pepper, fennel, tomato
& spring onion salsa, avocado dressing

DUCK LIVER & PORT PARFAIT

Zesty orange curd, tarragon & sherry
vinegar infused grapes, toast

GOURMET SOUP OF THE DAY (V)

With warm rustic bread & Netherend Farm salted butter
Vegan alternative available

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

Beef, pork and chicken, with crackling and stuffing wrapped in bacon
+£3 supplement per person

ROAST BEEF

21-day aged

ROAST CHICKEN

With bread sauce and stuffing wrapped in bacon

ROAST PORK LOIN

With crackling and stuffing wrapped in bacon

ROAST LAMB RUMP

With stuffing wrapped in bacon
+£3 supplement per person

FIG & DOLCELATTE NUT ROAST (V)

With roasted potatoes, sautéed greens, roasted root vegetables,
honey-roasted apple, Yorkshire pudding and onion gravy

SIDES

Cauliflower cheese (V) 3.25 | Stuffing wrapped in bacon 3.75 |
French-style peas & bacon 3.75 | Dauphinoise potatoes (V) 3.95

Or enjoy all four for 9.95

TO FINISH

FIVE BERRY CRUMBLE (v)
Demerara crumb and vanilla
or soya custard (VE)

**HOME-BAKED
CHOCOLATE BROWNIE (v)**
Belgian chocolate sauce & Bourbon
vanilla ice cream

CRÈME BRÛLÉE (v)
With home-baked sablé
biscuits

**BOURBON VANILLA
ICE CREAM AFFOGATO (v)**
Hazelnut, vanilla or caramel flavour syrup,
espresso & home-baked sablé biscuit

ADDITIONAL COURSE

(+£3 supplement per person)

BRITISH CHEESE BOARD (v)

Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's mixed seed biscuits, grapes, celery & red onion chutney

HOT DRINKS

AMERICANO / BREAKFAST TEA

DRINKS PACKAGES

Pre-order only

BRONZE
Any 2 for 35.00

**HOUSE
SAUVIGNON
BLANC**

**PINOT GRIGIO
BLUSH**

**HOUSE
MERLOT**

SILVER
Any 2 for 40.00

**NEW ZEALAND
SAUVIGNON
BLANC**

**TWILIGHT
CINSAULT ROSÉ**

**SPANISH
RIOJA**

GOLD
Any 2 for 50.00

**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 20.00

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 may contain small bones. Some of our dishes contain alcohol. 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.