

ALL DAY MENU

ASK US ABOUT OUR EVENING SPECIALS

DRINKS

APEROL SPRITZ

The perfect aperitif. Refreshing Prosecco, bittersweet orange Aperol and soda to lengthen. Served long over ice £8.25

BLOOD ORANGE & GRAPEFRUIT GINTONICA

Crisp, dry Tanqueray is given a citrus kiss with intense blood orange, zesty grapefruit bitters and refreshing Fever-Tree lemon tonic. Mouth-wateringly fresh and crisp £7.95

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé Prosecco
See our menu for prices.

See our drinks menus for our full range of cocktails and wine

WHILE YOU WAIT

GARLIC PIZZETTE with rocket and shaved Gran Moravia cheese (v) £6.95

ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and Netherend Farm salted butter (v) £6.50

NOCELLARA OLIVES (ve) £2.95

SHARERS

CARNE PLATTER Southern fried buttermilk chicken with katsu sauce, lamb koftas, crispy sweet chilli pork cheek, spiralsed carrot salad and garlic flatbread £16.50

BAKED CAMEMBERT topped with roasted seeds, with rustic toast and a spiced fruit & sloe gin chutney (v) £12.95

MEZZE PLATTER Roasted lentil falafels, beetroot hummus with omega seed sprinkle, miso sesame aubergine, Lebanese-style dip, spiralsed carrot salad, coconut tzatziki and flatbread (ve) £13.50

DID YOU KNOW WE ALSO OFFER A VEGAN MENU?
TRY A RANGE OF DELICIOUS PLANT-BASED DISHES TODAY

STARTERS

SEARED WILD ATLANTIC SCALLOPS with spiced tempura cauliflower, roasted cauliflower purée and micro coriander £11.50

DEEP-FRIED BRIE in panko breadcrumbs with a spiced fruit & sloe gin chutney (v) £6.50

SMOKED SALMON & KING PRAWN POT topped with Devon crab crème fraîche, served with ciabatta £7.50

TEMPURA OYSTER MUSHROOMS Lightly battered, with a soy, lime & ginger dip (v) £6.95

KING PRAWN GRATIN in a creamy garlic, white wine & leek sauce, topped with panko breadcrumbs, Gran Moravia cheese and toasted ciabatta £8.25

HOMEMADE SOUP OF THE DAY with ciabatta and Netherend Farm salted butter (v) £6.25

SALT & SZECHUAN PEPPER SQUID with preserved lemon aioli £7.25

CARAMELISED GOATS' CHEESE with roasted pear, chopped hazelnuts, chicory, balsamic glaze and toasted ciabatta (v) £7.25

BALSAMIC & ROSEMARY LAMB KOFTAS with a Greek-style salad, creamed goats' cheese, roasted chickpeas and pomegranate molasses £7.25

DUCK LIVER & PORT PARFAIT with a spiced fruit & sloe gin chutney, served with rustic toast £7.50

MAIN COURSES

RACK OF LAMB with chorizo, butternut purée, roasted shallots, cavolo nero, dauphinoise potatoes, chimichurri and red wine jus £22.50

SEARED SEA BASS FILLETS on ribbons of courgette marinated in lemon, with asparagus, baby potatoes, tenderstem broccoli and a vermouth velouté £17.95

ROTISSERIE HALF CHICKEN with skinny fries, garlic confit and preserved lemon aioli £13.95

Finished with your choice of flavour: truffle, chimichurri or BBQ

FRESHLY BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £13.75

MOROCCAN-INSPIRED CAULIFLOWER TART in a kale & thyme pastry case, with a baby spinach & leek base, topped with seeds and a herb dressing, served with a slow-roasted tomato sauce (ve) £12.95

CHARGRILLED LAMB KOFTAS with a Greek-style salad, creamed goats' cheese, roasted chickpeas, pomegranate molasses and soft tortilla £14.95

ROASTED SALMON FILLET with pan-fried samphire, broccoli & baby spinach, confit tomatoes and lemon olive oil *2367kJ/562kcal* £14.95

KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli *3078kJ/733kcal. This dish is high in protein* £13.95

CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with mashed potato and sautéed vegetables £14.95

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed. *Served with your choice of salad or fries* £13.95

PANKO-BREADED CHICKEN MILANESE topped with a slow-roasted tomato sauce, smoked Cheddar and crisp prosciutto, served with rich chicken gravy and skinny fries £15.95

MAPLE PORK BELLY AND PIG CHEEK, WITH SCALLOPS on Dijon chive mash, cavolo nero, crisp prosciutto and a red wine & sage jus £18.95 without scallops £14.95

TURN OVER FOR OUR STEAKS, BURGERS, PIZZAS, SALADS, SIDES AND DESSERTS...

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 or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. 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.

STEAKS

Experience our new steak collection, featuring three premium cuts from selected British & Irish farms, expertly aged for a minimum of 21 days to deliver superb tenderness and flavour. Hand-cut by skilled butchers to finish and expertly chargrilled by us for you to savour.

Served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter.

10oz RIB-EYE STEAK Juicy in texture and bursting with flavour, recommended medium £23.95

8oz RUMP STEAK Firm in texture and rich in flavour, recommended medium £18.95

7oz FILLET STEAK Lean, tender and delicate in flavour, recommended rare £25.50

Add Steak Sauces:

Peppercorn sauce / Béarnaise sauce /

Beef dripping sauce / Red wine jus

Chimichurri £1.95

Add: Crispy onion rings £3.50

King prawns & garlic butter £3.95

BURGERS

All our burgers are served in a sesame seeded bun, with a gherkin on the side.

OUR DIRTY BURGER Prime beef burger with crispy bacon, lashings of cheese, beef dripping sauce and fries £15.95

WAGYU BURGER with smoked Irish Cheddar, crispy onions, burger sauce, sweet potato fries and aioli £16.95

PRIME BEEF BURGER with smoked Irish Cheddar, lettuce, tomato, burger sauce and fries £13.95

PLANT-BASED BURGER served with coconut tzatziki, slow-roasted tomato sauce and lettuce (ve)
Served with your choice of a house salad (ve) or fries (v) £13.75

Add: Bacon / Chorizo £2.00

Flat mushroom (v) /

Classic mac & cheese (v) £1.50

Grilled halloumi (v) £3.00

King prawns & garlic butter £3.95

PIZZAS & SALADS

All our pizzas are hand-stretched. If you prefer a lighter pizza, we can replace the centre with a baby spinach & tomato salad.

DIABLO PIZZA Chorizo, pepperoni, bacon, pork & fennel sausage, mozzarella, jalapeños and red chilli £13.95

PADANA PIZZA Goats' cheese, caramelised red onion chutney, and mozzarella with rocket (v) £11.25

POLLO AMERICANO PIZZA Chicken, thyme roasted mushrooms and mozzarella, on a BBQ tomato base £12.95

WHOLEFOOD SALAD with black rice, quinoa, avocado, broccoli, spinach and seeds, with a pineapple, lemongrass & ginger dressing (ve) 1491kJ/355kcal. This dish is low in saturated fat £9.95

CHICKEN, BACON & AVOCADO SALAD with baby gem lettuce, spinach and tenderstem broccoli with a cider & honey mustard dressing £12.95

STIR-FRIED BEEF FILLET SALAD with cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & ginger dressing 2139kJ/509kcal £13.50

Add: Jalapeños (v) / Red peppers (v)

Pineapple (v) / Flat mushroom (v)

Goats' cheese (v) £1.50

Bacon / Chorizo / Hand-pulled chicken £2.00

Add: Truffled goats' cheese (v) £2.00

Lamb koftas £3.50

Grilled halloumi (v) £3.00

Chargrilled chicken breast £4.00

Roasted salmon fillet £5.00

SIDES

Halloumi fries & sweet chilli sauce (v) £4.95 Rocket & Gran Moravia cheese salad (v) £3.50

Crispy onion rings (v) £3.50

Classic mac & cheese (v) £3.95

Dressed house salad (ve) £3.50

Tenderstem broccoli, asparagus & green beans in a soy glaze (ve) £3.95

Fries & aioli (v) £3.50

Twice-cooked chunky chips (v) £3.50

Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.95

Dauphinoise potatoes (v) £3.95

DESSERTS

THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB Rich chocolate ganache, hazelnut, crisp wafer and vanilla ice cream, encased in a dark chocolate sphere, melted with hot white chocolate sauce. Excellente! (v) £8.50

RUM BABA Rum-soaked sponge, black cherries in Kirsch and whipped cream (v) £6.75

WHITE CHOCOLATE CHEESECAKE TOWER Vanilla cheesecake mousse, Demerara crumb and Herefordshire blackcurrants, encased in white chocolate and raspberry bark (v) £7.50

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v) £6.75

CARAMEL CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v) £6.25

ICE CREAM OR SORBET & HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from Bourbon vanilla, honeycomb, pecan praline, double chocolate or strawberry ice cream, blood orange or coconut milk sorbet (v) £5.50

LEMON MERINGUE FLAMED ALASKA Lemon mousse roulade rolled in raspberry sugar crunch, topped with vanilla ice cream and flamed meringue, served with fresh strawberries (v) £7.50

APPLE, PLUM & DAMSON CRUMBLE topped with a Demerara crumb, served with vanilla (v) or soya (ve) custard £6.25

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £6.75

WARM BLUEBERRY & ALMOND POLENTA CAKE with Herefordshire blackcurrants and vanilla custard or ice cream (v) *Vegan alternative available* £6.95

THE HOUSE SHARER Home-baked chocolate brownie, white chocolate & blackcurrant cheesecake tower, Belgian chocolate & hazelnut mousse and a Bourbon vanilla ice cream cookie sandwich (v) £12.25

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £8.50 *Enjoy a glass of port with your cheese* £3.00

MINI DESSERT & A HOT DRINK Choose from home-baked chocolate brownie, white chocolate & blackcurrant cheesecake tower, apple, plum & damson crumble or Belgian chocolate & hazelnut mousse (v) *Mini desserts are 350kcal or less* £5.25

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