



JOIN US FOR A
PERFECTLY
RELAXING
NEW YEAR'S DAY

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early September to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (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. *Contains alcohol. Fish dishes may contain small bones. 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. Adults need around 2000kcal a day.

NEW YEAR'S DAY

Three courses from £29.95 per person

STARTERS

SPICED CARROT & CORIANDER SOUP (ve)

pesto, baked carrot crisps

CHICKEN LIVER & BRANDY PARFAIT*

roasted pumpkin & sunflower seeds, cherry amaretto compote, toasted artisan bread

PAN-FRIED WILD SCALLOPS

parsnip purée, tomato & spring onion salsa, dauphinoise chips +£4

PAN-FRIED KING PRAWNS WITH CHILLI & FETA*

tomato & chipotle chilli sauce, lemon gremolata, toasted ciabatta

CREAMY BAKED MUSHROOMS* (v)

vintage Cheddar & white port sauce, garlic & rosemary pangrattato crumb, toasted ciabatta

CHIPOTLE STICKY CHICKEN

smoky chilli jam

BAKED CAMEMBERT FOR TWO (V)

hand-ladled cheese, pine nuts & pumpkin seeds, toasted artisan bread, plum ketchup for dipping. For two to share

MAINS

ROTISSERIE HALF CHICKEN*

fries, rich chicken gravy, aioli

MAPLE-GLAZED SLOW-COOKED PORK BELLY*

pulled pork & cider bonbon, plum ketchup, dauphinoise potato, Tenderstem® broccoli, rich gravy | Add Scallops +£4

OVEN-BAKED LEMON SOLE

brown shrimps, capers, tomato & spring onion salsa, lemon gremolata baby potatoes

OUR DIRTY BURGER

prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries, pickles

30 DAY-AGED 10OZ RIB-EYE STEAK

juicy in texture and bursting with flavour, recommended medium. Served with rustic thick-cut chips, beef dripping pangrattato shallots, exotic mushrooms, parsley butter +£7.50

PLANT-BASED BURGER (ve)

Vegan patty, Violife melting mature slice, red pepper & tomato sauce, baby gem lettuce, house salad, pickles

NOURISH BOWL (ve)

hummus, mixed grains, avocado, roasted cauliflower & squash, mooli, pomegranate seeds, watercress, blood orange dressing

Top your Nourish Bowl with: Grilled chicken breast +£4 / King Prawns +£4 / Beef fillet +£5

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS

minted pea purée, chunky tartare sauce, lemon

ROASTED CELERIAC STEAK (ve)

parsnip purée, caramelised shallots, exotic mushrooms, pesto

DESSERTS

APPLE & DAMSON CRUMBLE (v)

Choose from: Bourbon vanilla ice cream or custard. Vegan alternative available

CHEESE & BISCUITS (v)

Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup +£2.50

HOME-BAKED CHOCOLATE BROWNIE (v)

amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream

LOTUS BISCOFF CHOCOLATE BOMB (v)

chocolate brownie, Lotus Biscoff spread, vanilla ice cream, hot toffee sauce

CHEESECAKE TRIO

raspberry, cookies & cream and yuzu meringue white chocolate cream cheese spheres, biscuit crumb, toffee sauce, fresh berries, blackcurrant curd