

SILVER SET MENU

- £24.95 per person -

- TO START -

PANKO-CRUSTED FRIED BRIE Sloe gin chutney (v)

CREAMY PARIS BROWN AND OYSTER MUSHROOMS Blacksticks Blue, toasted English muffin (v)

DUCK LIVER PARFAIT Spiced fruit chutney, pickles, toasted sourdough

SOUP OF THE DAY With ciabatta & Netherend Farm butter (v) or balsamic and olive oil (ve)

- THE MAIN EVENT -

ROTISSERIE HALF CHICKEN With skinny fries, garlic confit and preserved lemon aioli

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

LOBSTER & DEVON CRAB FISHCAKES Asparagus, pea & truffle oil velouté, topped with crispy seaweed

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE Roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade (ve)

DIRTY CHEESEBURGER In a sesame seeded bun, with crispy bacon, lashings of cheese & burger sauce, lettuce, tomato & pickle. Served with skinny fries and beef dripping dip.

GRILLED CHICKEN CAESAR SALAD Baby gem lettuce, Parmigiano Reggiano, anchovies, pan-fried croutons & Caesar dressing

PAN-FRIED PUMPKIN GNOCCHI Roasted butternut squash, wild mushrooms, sage butter, amaretti biscuit crumb & goats' cheese (v)

ROTISSERIE GAMMON'IN ORANGE MARMALADE & BLACK TREACLE MARINADE Fresh honeyed pineapple, heritage fried egg and twice-cooked chunky chips

- TO FINISH -

APPLE, PLUM & DAMSON CRUMBLE Demerara crumb and vanilla (v) or soya custard (ve)

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

BLACKCURRANT MOUSSE Biscuit base, mango purée, fresh strawberries (ve)

BOURBON VANILLA ICE CREAM AFFOGATO Hazelnut, vanilla or caramel flavour syrup, espresso & amaretti biscuit (v)

ADDITIONAL COURSE (+£3 supplement per person)

BRITISH CHEESES Celery, grapes, onion chutney, sourdough bread and Fudge's nut biscuits.

Choose three. Made with unpasteurised milk - Lincolnshire Poacher | Sharpham Savour (v) |

Cropwell Bishop Stilton (v) | Cenarth Brie (v) | Blacksticks Blue (v) |

Fielding Cottage Wensum White soft goats' cheese (v)

- HOT DRINKS -

AMERICANO / BREAKFAST TEA

SILVER SET MENU

ALLERGENS & DIETARY REQUIREMENTS

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.