

A MEMORABLE

*Mother's
Day*

THREE COURSES

£25.95 PER PERSON

SUNDAY 22ND MARCH

CELEBRATE WITH US

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.

Mother's Day

RAISE A TOAST

APEROL SPRITZ
The perfect apéritif. Refreshing Prosecco,
bitter sweet orange Aperol and soda.
£8.25

CHÂTEAU LÉOUBE PROVENCE ROSÉ
A sophisticated crisp, dry and peachy
pink organic rosé. France, 13%
175ml £9.50 Bottle £34.95

BLOOD ORANGE & GRAPEFRUIT
GINTONICA
Tanqueray, zesty blood orange, grapefruit
bitters and refreshing Fever-Tree lemon tonic.
£7.95

STARTERS

- DEEP-FRIED BRIE in panko breadcrumbs with a chunky fruit chutney (v)
DUCK LIVER & PORT PARFAIT with a chunky fruit chutney, served with rustic toast
HOMEMADE LEEK & POTATO SOUP with ciabatta and butter (v) or balsamic vinegar and olive oil (ve)
CREAMY GARLIC MUSHROOMS on toasted sourdough topped with Blacksticks Blue cheese (v)
ROASTED LENTIL FALAFEL on creamy hummus with Lebanese-style dip and ciabatta (ve)
SMOKED SALMON & KING PRAWN POT with Devon crab crème fraîche, served with ciabatta
SEARED WILD ATLANTIC SCALLOPS baked in lemon and garlic butter with a panko crumb **+£3 per person**

MAINS

THE ULTIMATE SUNDAY ROAST EXPERIENCE

All of our meat roasts are served with smoked beef-dripping roasted potatoes, seasonal greens,
roasted root vegetables, Yorkshire pudding and bottomless gravy. *Choose from:*

TRIO OF ROASTS Beef, pork and chicken, with crackling and stuffing wrapped in bacon **+£2.50 per person**
Also available to enjoy family-style, for four to share

ROAST RIB OF BEEF with coarse-grain mustard seasoning ROAST CHICKEN with bread sauce and stuffing wrapped in bacon
ROAST PORK with crackling and stuffing wrapped in bacon ROAST LAMB RUMP with stuffing wrapped in bacon **+£2 per person**
FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple & onion gravy (v)

SIDES Cauliflower cheese (v) £3.00 | Stuffing wrapped in bacon £3.50 | Potato dauphinoise (v) £3.95
Tenderstem broccoli, asparagus & green beans in soy glaze (ve) £3.95 | **Or enjoy all four for £9.95**

- PRIME BEEF BURGER in a sesame seeded bun, with melted cheese, lettuce, tomato, burger sauce, gherkin and skinny fries
10oz RIB-EYE STEAK 30-day aged, British & Irish. With rustic thick-cut chips, confit tomato and roasted mushroom **+£7 per person**
FRESHLY BATTERED LINE-CAUGHT COD with chunky chips, minted pea purée and tartare sauce
SEARED SEA BASS FILLETS on crushed lemon baby potatoes, steamed broccoli and chorizo, in a white wine velouté
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)
PANKO-BREADED CHICKEN MILANESE topped with a slow-roasted tomato sauce,
melted cheese and crisp prosciutto, served with rich chicken gravy and skinny fries

SIDES Mac & cheese (v) £3.95 | Onion rings (v) £3.50 | Fries & aioli (v) £3.50 | Halloumi fries & sweet chilli sauce (v) £4.95

DESSERTS

- CARAMEL CRÈME BRÛLÉE (v)
WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v)
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 chocolate sauce. Excellent! (v) **+£2 per person**
RUM BABA Rum-soaked sponge, black cherries in Kirsch and whipped cream (v)
WARM BLUEBERRY & ALMOND POLENTA CAKE with Herefordshire blackcurrants and vanilla (v) or soya custard (ve)
PASSIONFRUIT MARTINI ETON MESS **For four to share.** Crunchy meringue, whipped cream, passionfruit compote,
peach & mango, with a dash of Ciroc vanilla vodka – a nod to our favourite cocktail! *Over 18s only, ID may be required*
APPLE, PLUM & DAMSON CRUMBLE topped with a Demerara crumb, served with vanilla (v) or soya custard (ve)
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) **+£2 per person**

(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. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server.