

HANDMADE SCOTCH EGG, golden beetroot piccalilli (801kcal) 8
PADRÓN PEPPERS, extra virgin olive oil (ve) (213kcal) 7
GREEN & KALAMATA OLIVES (ve) (359kcal) 5
WHOLE BAKED SOURDOUGH, salted butter (v) (1403kcal for two to share) 7.5

SHARERS

CHARCUTERIE BOARD, Italian cured meats, olives, pickles, chargrilled artichokes, sourdough (1111kcal for two to share) 19
ROSEMARY & GARLIC CAMEMBERT BAKED IN SOURDOUGH, hedgerow chutney (v) (1393kcal for two to share) 16

STARTERS

PAN-SEARED SCALLOPS, pancetta, cauliflower purée, salsa verde, beef dripping pangrattato (289kcal) 12.5
SMOKED SCOTTISH MACKEREL PÂTÉ, toasted sourdough (431kcal) 10
GRILLED GOATS CHEESE, endive & rocket salad, roasted plum, blood orange & maple dressing (v) (434kcal)/ 654kcal) 8/16
CRISPY CAULIFLOWER FLORETS, gochujang mayo* (ve) (488kcal) 8
CALAMARI, saffron aioli (275kcal) 8.5
MISO CHICKEN SKEWERS, yakiniku BBQ sauce, miso dressing* (421kcal) 8.5

MAINS

See our daily specials for seasonal dishes prepared by our chefs

10oz RIBEYE STEAK, chips, watercress, your choice of sauce - peppercorn* (1189kcal) or beef dripping & thyme (1230kcal) 31
Add: Scallops in garlic butter (238kcal) 10.5
LAMB RUMP, minted pea purée, asparagus, pommes anna, bordelaise sauce* (858kcal) 21.5
PAN-ROASTED COD, brown shrimps, ratte potatoes, samphire, caper & dill butter (417kcal) 21
CHICKEN MILANESE, panko-breaded chicken, rocket & cherry tomato salad, fries (962kcal) 18
CHICKEN, SMOKED HAM HOCK & LEEK PIE, clotted cream mash, buttered leeks, savoy cabbage, bordelaise sauce* (1297kcal) 18
AVOCADO & MANGO SALAD, edamame beans, spring onion, mint, grains, coriander, lime dressing (ve) (471kcal) 15
Add: Halloumi (v) (415kcal) 3.5 | Grilled Chicken Breast (211kcal) 4 | King Prawns (114kcal) 4.5
SHREDDED DUCK SALAD, carrot, cucumber & mooli, red chillies, plum, sesame & hoisin dressing (501kcal) 16
SMOKED BACON CHEESEBURGER, grilled beef patty, smoked Cheddar, fries, house sauce (1266kcal) 18.5
PLANT-BASED BURGER, grilled vegan patty, applewood smoked vegan slice, tomato salsa, fries, house sauce (ve) (1150kcal) 16.5
KING PRAWN & DEVON CRAB LINGUINE, picante sauce, lemon & herb pangrattato (624kcal) 18
BEER-BATTERED FRESH ATLANTIC HADDOCK & CHIPS, minted crushed peas, tartare sauce (1107kcal) 18.5

SIDES

HAND-BREADED HALLOUMI FRIES, chipotle chilli jam (v) (774kcal) 8
CHIPS, aioli (v) (533kcal) 5.5
ROSEMARY & PARMESAN FRIES, white truffle-infused oil (502kcal) 6
CHERRY TOMATO & GRAIN SALAD (ve) (166kcal) 5
BUTTERED ASPARAGUS, garlic & lemon crumb (v) (154kcal) 5

DESSERTS

25p from each dessert sold will be donated to



LEMON TART, raspberry sorbet, redcurrant sauce (v) (585kcal) 9
TIMPERLEY RHUBARB & APPLE CRUMBLE, vanilla crème anglaise (v) (656kcal) 8.5
Vegan serve available (814kcal)
DARK CHOCOLATE BELGIAN TORTE, raspberry & white chocolate ice cream (v) (816kcal) 8.5
STICKY TOFFEE PUDDING, ginger ice cream (v) (886kcal) 8.5
BRITISH CHEESES, savoury biscuits, hedgerow chutney, grapes (v) (754kcal) 11

Gold Buffet

Minimum of 10 people, 22.95 per person
Pre-orders must be placed 7 days before your event

Crispy Camembert Bites (v) (422kcal)

Nachos (v)

Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (543kcal)

Calamari

Saffron aioli (150kcal)

Fried Chicken with Chilli Honey

Buttermilk jalapeño ranch sauce, pickles (389kcal)

Avocado & Mango Salad (ve)

Edamame, spring onion, mint, grains, lime dressing (243kcal)

Cheeseburger Sliders

Beef patty topped with mature Cheddar (290kcal)

Fries (ve) (223kcal)

Padrón Peppers (ve) (79kcal)

Add desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

Allergen Information: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our 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, cooking and serving methods could affect this. If you require more information, please ask your server. *= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.

Platinum Buffet

Minimum of 10 people, 26.95 per person
Pre-orders must be placed 7 days before your event

Calamari

Saffron aioli (150kcal)

Fried Chicken with Chilli Honey

Buttermilk jalapeño ranch sauce, pickles (389kcal)

Avocado & Mango Salad (v)

Edamame, spring onion, mint, grains, lime dressing (243kcal)

Cheeseburger Sliders

Beef patty topped with mature Cheddar (290kcal)

Plant-Based Burger Sliders (v)

Grilled vegan patty, applewood smoked vegan slice, tomato salsa (344kcal)

Fries (ve) (223kcal)

Nachos (v)

Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (543kcal)

Crispy Camembert Bites (v) (422kcal)

Artichoke, Red Pepper & Tomato Arancini (ve)

Herb mayo (226kcal)

Smoked Scottish Mackerel Pâté (332kcal)

Halloumi, Courgette & Pepper Skewers (v)

(437kcal)

Padrón Peppers (ve) (79kcal)

Add desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

Allergen Information: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our 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, cooking and serving methods could affect this. If you require more information, please ask your server. *= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.

Emerald Buffet

Minimum of 10 people, 21.95 per person
Pre-orders must be placed 7 days before your event

Plant-Based Burger Sliders (v)

Grilled vegan patty, applewood smoked vegan slice, tomato salsa (344kcal)

Crispy Camembert Bites (v) (422kcal)

Artichoke, Red Pepper & Tomato Arancini (ve)

Herb mayo (226kcal)

Halloumi, Courgette & Pepper Skewers (v) (437kcal)

Padrón Peppers (ve) (79kcal)

Nachos (v)

Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (534kcal)

Avocado & Mango Salad (ve)

Edamame, spring onion, mint, grains, lime dressing (243kcal)

Fries (ve) (223kcal)

Add desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

Allergen Information: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our 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, cooking and serving methods could affect this. If you require more information, please ask your server. *= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.