

ALL DAY MENU

ASKUS ABOUT OUR EVENING SPECIALS

DRINKS

APEROL SPRITZ	BLOOD ORANGE & GRAPEFRUIT TONIC	SPARKLING WINE BY THE GLASS
The perfect aperitif. Refreshing Prosecco, bittersweet orange Aperol and soda to lengthen. Served long and cold.	Crisp, dry Tanqueray is given a citrus kiss with blood orange, zesty grapefruit bitters and refreshing Fever-Tree lemon tonic. Mouth-wateringly fresh and crisp.	Moët & Chandon Impérial Champagne. Italian Sparkling Rosé Prosecco. See our menu for prices.
£8.25	£7.95	

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

WHILE YOU WAIT

GARLIC PIZZETTE with rocket and shaved Gran Moravia cheese	£6.95
ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and Netherend Farm salted butter (v)	£6.25
NOCELLARA OLIVES (ve)	£2.95

SHARERS

CARNE PLATTER Southern fried buttermilk chicken with katsu sauce, lamb koftas, crispy sweet chilli pork cheek, spiralised carrot salad and	£16.25
BAKED CAMEMBERT topped with roasted seeds, with rustic toast and a spiced fruit & sloe gin chutney (v)	£12.75
MEZZE PLATTER Roasted lentil falafels, beetroot hummus with omega seed sprinkle, miso sesame aubergine, Lebanese-style dip, spiralised coconut tzatziki and flatbread	£12.95

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 coriander	£10.95
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 dressing (v)	£6.75
KING PRAWN GARTIN in a creamy garlic, white wine & leek sauce, topped with panko breadcrumbs, Gran Moravia cheese and toasted ciabatta	£7.95
HOMEMADE SOUP OF THE DAY with ciabatta and Netherend Farm salted butter	£5.95
SALT & SZECHUAN PEPPER SQUID with preserved lemon	£7.25
CARAMELISED GOATS' CHEESE with roasted pear, chopped hazelnuts, chicory, balsamic glaze and toasted ciabatta (v)	£6.95
BALSAMIC & ROSEMARY LAMB KOFTAS with a Greek-style salad, creamed goats' cheese, roasted chickpeas and pomegranate molasses	£6.95
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, chanterelles and red wine jus	£21.95
SEARED SEA BASS FILLET with ribbons of courgette marinated in lemon, with asparagus, baby potatoes, tenderstem broccoli and a vermouth vinaigrette	£17.95
ROTISSERIE HALF CHICKEN with skinny fries, garlic confit and preserved lemon aioli <i>Finished with your choice of flavour: truffle, chimichurri or BBQ</i>	£13.50
FRESHLY BEER-BATTERED DINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tomato sauce	£13.50
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 (ve)	£12.50
CHARGRILLED LAMB KOFTAS with a Greek-style salad, creamed goats' cheese, roasted chickpeas, pomegranate molasses and soft tortilla	£14.50
ROASTED SALMON FILLET with pan-fried samphire, broccoli & baby spinach, confit tomatoes and lemon olive oil	£14.50
KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli	£13.50
CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with mashed potato and seasonal vegetables	£14.50
LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed. Served with choice of salad	£13.50
PANKO-BREADED CHICKEN MILANESE topped with a slow-roasted tomato sauce, smoked Cheddar and crisp prosciutto, served with rich chive and skinny fries	£15.50
MAPLE PORK BELLY AND PIG CHEEK, WITH SCALLOPS on Dijon chive mash, cavolo nero, crisp prosciutto and a red wine & sage jus 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. We 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. Dishes are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have 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 are not suitable for vegetarians. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. hTe nutritional information for our menu is provided as a guide. It is calculated using an online calculator 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.

Experience our new steak collection, featuring three premium cuts from selected British & 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, onion tomato and parsley butter*

10oz RIBEYE STEAK	Juicy in texture and bursting with flavour, recommended medium	£22.95
8oz RUMP STEAK	Firm in texture and rich in flavour, recommended medium	£17.95
7oz FILLET STEAK	Lean, tender and delicate in flavour, recommended rare	£24.95

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

OURDIRTYBURGER	Prime beef burger with crispy bacon, lashings of cheese, beef dipping sauce	£15.75
WAGYUBURGER	With smoked Irish Cheddar, crispy onions, burger sauce, sweet potato fries	£15.00
PRIMEBEEFBURGER	With smoked Irish Cheddar, lettuce, tomato, burger sauce and fries	£10.75
PLANT-BASED BURGER	Served with coconut tzatziki, slow-roasted tomato sauce and lettuce	
	Served with your choice of a house salad (ve) or fries (v)	£12.95

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

DIABLO PIZZA	Chorizo, pepperoni, bacon, pork & fennel sausage, mozzarella, jalapenos and	£10.95
PADANA PIZZA	Goats' cheese, caramelised red onion chutney, and mozzarella	£10.95
POLLOAMERICANOPIZZA	Chicken, thyme roasted mushrooms and mozzarella. on a	£10.95

WHOLEFOODSALADwith black rice, quinoa, avocado, broccoli, spinach and seeds, with a lemon grass & ginger dressing (ve) 1491kJ/355kcal. hTis dish £9.95 in saturated fat

CHICKEN,BACON& AVOCADOSALADwith baby gem lettuce, spinach and tenderstem broccoli with a cider & honey mustard dressing 1629kJ

STIR-FRIEDBEEF FILLET SALADwith cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & ginger dressing 2 £13.25 09kcal

Halloumi fries & sweet chilli sauce	£3.50	Pea & Rocket & Gran Moravia cheese	£3.50 (v)	Fries & aioli	£3.50
Crispy onion rings	£3.50	Dressed house salad	£1.50	Twice-cooked chunky chips	£3.50
Classic mac & cheese	£3.95	Tenderstem broccoli, asparagus & green beans in a soy glaze	£3.95	Sweet potatoes with Gran Moravia cheese	£3.95
				Dauphinoise potatoes	£3.95
				Rosemary	£3.95

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. Excellence! (v) £9.25

RUMBABARum-soaked sponge, black cherries in Kirsch and whipped cream (v) £6.25

WHITE CHOCOLATE CHEESECAKE TOWER Vanilla cheesecake mousse, Demerara crumb and Herefordshire blackcurrants, encased in white and raspberry bark £7.25

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v) £6.50

CARAMEL CRÈME BRÛLÉE served with home-baked sultana & oatmeal suits (v) £5.95

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 raspberries served with fresh strawberries (v) £7.25

APPLE PLUM & DAMSON CRUMBLE topped with a Demerara crumb, served with vanilla (v) or ~~£5.95~~ (ve) custard £5.95

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £6.50

WARM BLUEBERRY & ALMOND POLENTA CAKE with Herefordshire blackcurrants and vanilla custard or ice cream (v) ~~£6.75~~ *Vegan alternative available* £6.75

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) £10.95

BRITISH CHEESEBOARDS Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage with a selection of Fudge's nut & mixed seed biscuits, grapes, celeriac, ~~£7.95~~ *£5.00* *£3.00 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 crumble or Belgian chocolate & hazelnut mousse (v) £5.25 *Hot drinks are 350kcal or less*

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