



Valentine's Day

Menu ~ £45pp

Starters

Butternut squash risotto, Prosecco and Gorgonzola drizzle topped with roasted almonds shaving and pomegranate seeds

Pan fried scallops with Beurre Blanc topped with crispy kale and grape reduction

Rack of lamb in a pistachios crust, oakleaf salad with a citrus vinaigrette

Mains

T-Bone steak, confit vine tomatoes, sauteed asparagus with a potatoes puree and bordelaise sauce

Spaghetti with king prawns, langoustines in a cherry tomatoes' bisque

Beetroot Wellington with mushroom and spinach duxelles served with a vegan jus and a side of charred broccoli

Dessert

Chocolate Fondant with forest fruit coulis and cream

Trio of mini chocolate petit fours

Champagne sorbet

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. 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. 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. Where table service is offered, a discretionary service charge of 10% may be added.

