

MATES & DATES SET MENU

From 5pm Sunday – Thursday

2 COURSES | 19 3 COURSES | 23

SMALL PLATES

HALLOUMI FRIES (V)

Southern fried dusting with smoked paprika & saffron aioli
529kcal

CRISPY CAULIFLOWER BITES* (VE)

With sweet chilli dip and lime *406kcal*

KARAAGE STICKY CHICKEN

With toasted sesame seeds, chilli, spring onion and chipotle jam *608kcal*

SALT & PEPPER CALAMARI

With sweet chilli dip and lime *260kcal*

GARLIC & CHILLI KING PRAWNS (+3 SUPPLEMENT)

Pan-fried king prawns with garlic & chilli butter and sourdough to dip *624kcal*

BEEF BRISKET TACOS*

Pulled beef brisket in gochujang sauce with avocado, pickled pink onion, little gem and chillies *614kcal*

MAINS

FISH & CHIPS

Battered haddock with crushed minted peas, tartare sauce and seasoned skin-on fries *774kcal*

PAN-FRIED SEA BASS (+3 SUPPLEMENT)

With a yellow Thai curry seafood sauce, infused with lobster and king prawns, served with sticky Jasmine rice, broccoli and tomato salsa *1216kcal*

PAD THAI (V)

Rice noodles, Copper Maran egg, pak choi, baby corn, broccoli, sugar snaps, beansprouts, sweet chilli and pine nuts. Choose - soy sauce or sriracha *559kcal*

With chicken breast & prawn cracker *291kcal* | 4

With king prawns & prawn cracker *327kcal* | 5

CHICKEN MILANESE

Crispy chicken breast with a dressed rocket salad, roasted pepper mayo and seasoned skin-on fries *1298kcal*

10oz RIBEYE STEAK (+6 SUPPLEMENT)

21-day aged steak with beef dripping & thyme sauce, watercress and seasoned skin-on fries *1134kcal*

With onion rings (VE) *580kcal* | 3.95

BURGERS

Burgers are served with seasoned skin-on fries and topped with beef tomato and little gem lettuce in a toasted brioche-style bun.

CLASSIC CHEESEBURGER

Chargrilled beef patty topped with smoked Cheddar cheese and mayo
1073kcal

With smoked streaky bacon *105kcal* | 2

KOREAN BBQ CHICKEN BURGER*

Buttermilk chicken breast with Koreanstyle gochujang sauce, kimchi, cucumber, mayo, coriander and pickled pink onions *1030kcal*

With smoked streaky bacon *105kcal* | 2

FALAFEL & SPINACH BURGER (VE)

Falafel & spinach patty with flat mushroom, pickled pink onion, Applewood slice, jalapeños and tomato & coriander salsa *952kcal*

SOMETHING SWEET

CHURROS

With chocolate sauce for dunking *494kcal*

POPCORN CHOCOLATE BROWNIE (V)

With vanilla ice cream and salted caramel sauce *981kcal*

BLUEBERRY & LEMON TORTE (VE)

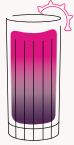
With strawberries, a non-dairy coconut yoghurt alternative and a mixed berry coulis *507kcal*

STICKY TOFFEE RUM PUDDING (V)

With ginger ice cream *793kcal*

COCKTAILS

— Signatures —



DRAGON FRUIT COOLER

Reyka vodka shaken with Dragon Fruit powder, lemon purée and raspberry syrup over a bed of blueberry Boba Pearls - one for the gram!



PINA HAVANA

Havana Cuban Spiced, pineapple juice, honey syrup and lime juice - sweet and stylish.



WATERMELON PICANTE

Casamigos Blanco Tequila shaken with watermelon syrup, Ancho Reyes Green Chilli liqueur and lime juice.



CURIOUS CABARET

Hendrick's Grand Cabaret gin, paired with Aperol, lemon purée and Orgeat syrup - truly delicious.

COCKTAILS

— Bartender twists —



PEACH & PINEAPPLE SPRITZ

Sustainably created Montzi peach liqueur, Fever-Tree White Grape & Apricot soda and pineapple syrup.

25p from every Peach & Pineapple Spritz is donated to the Tiny Forest movement. For more information, please scan here.



COCONUT MARGARITA

1800 Coconut Tequila with Mexican lime, a hint of blood orange and sea salt - a tropical paradise!



STRAWBERRY BLONDE

Sipsmith London Dry gin, honey syrup, strawberry purée, lemon juice and apple juice.



RASPBERRY & ORANGE BLOSSOM SPRITZ

An elegant and refreshing spritz made with responsibly sourced Fever-Tree Raspberry and Orange Blossom Soda, Belsazar Rosé Vermouth and raspberry syrup.



BANANA MAI TAI

Discarded Banana Peel rum, lime juice and Orgeat syrup. This zero-waste rum is made by infusing Caribbean rum with banana peel to create a rich, banoffee pie flavour.



APRICOT & ALMOND SOUR

Our new favourite sour. Disaronno, lemon juice, bitters and apricot syrup.



CARIBBEAN PUNCH

Tropical tiki vibes - Bacardi Spiced, shaken with pineapple juice and raspberry syrup.



SALTED CARAMEL OLD FASHIONED

Warm, salty and sweet with Woodford Reserve Kentucky bourbon whiskey, Angostura Bitters and salted caramel syrup.



PINEAPPLE FIZZ

Fruity and fizzy. Grey Goose vodka, St Germain Elderflower liqueur, Prosecco, pineapple syrup and soda.

Please see our main drinks menu for our full range, pricing and cocktail promotion.

Where table service is offered, a discretionary service charge of 10% may be added.

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. * = contains alcohol. Fish dishes may contain small bones. All calories are correct at the time of menu print. Live nutritional information is available online. Adults need around 2000kcal a day.