

T H E G L A S S H O U S E

Aperitif:

NV Gallimard Rosé Brut, Champagne, France - £14.00

Cucumber Martini- £12.00

Sample Dinner

Starters

Hand rolled linguine with australian black truffle and aged parmesan

Tuna sashimi with passion fruit, lime, jalepeño, coriander and bbq miso

Thinly sliced rump of veal with caesar cream, green beans, baby gem and roasting juices

Grilled mackerel with a smoked velouté, crushed charlotte potatoes, apple and lovage

Tomato gazpacho with sour cream, pickled cucumber, black olives and basil

Mains

Lamb saddle and glazed neck a la niçoise with olive oil creamed potatoes and artichokes

Baked aubergine and peppers with crisp polenta, roasted onions, sheeps curd and harissa

Rolled pork belly with apple and black pudding tarte tatin, choucroute, mustard, sage and crackling

Cornish monkfish with a scallop and prawn raviolo, hispi cabbage, beurre blanc and chives (+£6.50)

Roasted cod with grilled chorizo, courgettes, coco beans, chilli, garlic and anchovy

Dessert

Passion fruit meringue pie with banana ice cream and lime

Poached white peaches with blackcurrants and yoghurt sorbet

Meadowsweet custard with greengages, sour cherry and almond brittle

Chocolate and espresso marquise with mascarpone ice cream, salted caramel and toasted nuts

Plate of Tunworth, Old Groendal, Pont l'Evêque and Cashel Blue

£60.00 for three courses

Coffee or infusions: £4.50 mineral water: £3.95 (75cl btl.)

An optional 12.5% service charge will be added to your bill.

**Food allergies and intolerances- before ordering please speak to a manager about your requirements.
Whilst we will do all we can to accommodate food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free.**