

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

Aperitif:

NV Gallimard Rosé Brut, Champagne, France - £15.50

Cointreau Rouge- £11.00

Sample Dinner 2020

Starters

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

Foie gras and chicken liver parfait with sauternes, pistachio and toasted brioche

Caramelised and shaved cauliflower with cashew milk, truffle and soused king oyster mushrooms

Roasted scallops with jerusalem artichoke, chorizo jam, shaved fennel and brown shrimps (+£6.50)

Octopus bolognese with hand rolled squid ink linguine, aioli and gremolata

Mains

Wild mushroom arancini with baked delicata pumpkin, white onion velouté and chestnuts

Cornish hake with parsley spätzle, romanesco, sweetcorn, smoked eel and marcona almonds

Fallow deer with crisp potato, crushed root vegetables, celeriac, bacon, chestnuts and pear (+£7.50)

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

Tandoori monkfish with spiced lentils, king prawn samosa, pomegranate, mint and coriander

Dessert

Malt tart with stout ice cream, cocoa nibs and honeycomb

Chocolate, peanut and salted caramel delice with milk ice cream

Roasted pear financier with beurre noisette anglaise and bay leaf ice cream

Pineapple carpaccio with coconut yoghurt sorbet, passion fruit, mango, lime and mint

Plate of tunworth, old groendal, st maure de touraine, rosso di langa and fourme d'ambert (+£6.00)

£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.**

Please be advised game may contain shot.