

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

## Aperitif:

NV Galimard Rosé Brut, Champagne, France - £14.00

## Dinner April 2019 (Sample)

### Starters

Wild garlic velouté with roasted chicken wings and hen of the wood mushrooms  
Hand rolled squid ink garganelli with sardine vinaigrette, gremolata and extra virgin olive oil  
Rabbit schnitzel with Caesar dressing, leek hearts, confit potatoes, marinda tomatoes and capers  
Warm spring vegetable salad with truffle cream, tarragon, crisp hens egg and golden cross cheese  
Scottish salmon sashimi with pickled rhubarb, ginger, white soy, pistachios and crème fraiche  
Devonshire crab with new season asparagus and smoked turbot roe taramasalata (+£6.50)

### Mains

Confit duck leg with crushed turnips, endive tarte fine and sour cherry purée  
Pumpkin and sweet potato empanadas with jalapeño dressing, avocado, lime and coriander  
Cornish monkfish with leeks and brown shrimps, potato galette, asparagus and bisque (+£7.50)  
Crisp sea bream with moille sauce, king prawn samosa, black rice, chilli, coriander and garlic  
Spring lamb with buttered root vegetables, Jersey royals, anchovy, rosemary and garlic  
Roasted hake with Brixham mussels and cockles, wild garlic spätzle, morels, bacon and cider

### Dessert

Exotic fruit pavlova with lime ice cream  
Sauternes crème caramel with pain aux raisins  
Warm chocolate croustade with milk ice cream and roasted nuts  
Mascarpone ice cream sandwich with Yorkshire rhubarb, pistachio, blood orange and prosecco  
Malt custard with toasted almond ice cream and cocoa nib bricelet  
Cheese from the board (+£6.00)

### £57.50 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.**