

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

Aperitif:

NV Gallimard Père et Fils, Brut, Les Riceys, Champagne, France - £14.00

Salcombe Gin and Tonic- £12.00

Dinner December 2018 (Sample)

Starters

Delica pumpkin soup with sage, toasted pine nuts and galotyri cheese

Oxtail and bone marrow raviolo with Roscoff onions, wild mushrooms and parsley velouté

Chicken liver and foie gras parfait with onion and bacon brioche, endive, sour cherries and duck prosciutto

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

Citrus cured Loch Duart salmon with cucumber and dill pickle, pink fir potatoes and horseradish

Orkney scallops with razor clam cassoulet, crown prince squash, bacon and parsley (+£6.50)

Mains

Bbq hispi cabbage with smoked butter, truffled coddled egg and Autumn slaw

Roast cod with St Austell Bay mussels, jerusalem artichokes, potato gnocchi and chanterelles

Crisp stone bass with cuttlefish and ink noodles, kohlrabi, shimeji mushrooms, dashi and coriander

Venison haunch with a foie gras and smoked onion burger, pancetta, savoy cabbage, chestnuts and pears

French corn fed chicken with a cep and leek tarte fine, shallot puree, thyme and roasting juices

Ibérico pork pluma and cheek with soft polenta, sautéed bitter leaves, apple and crackling

Dessert

Lemon and lime baked Alaska

Chocolate, banana and pecan éclair with dulce de leche ice cream

Baked rice pudding with toasted almond ice cream and Armagnac prunes

Coconut panna cotta with pineapple, lime, pomegranate, macadamias and sichuan pepper

Mincemeat croustade with Calvados and cinnamon ripple ice cream and roasted pear

Sorbets: Pink Grapefruit, Lemon and Yoghurt

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.**