

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

Aperitif:

NV Nyetimber Rosé Brut, West Sussex, England - £16.00

Salcombe Gin and Tonic- £12.00

Lunch January 2019 (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

Scottish salmon sashimi with pickled rhubarb, ginger, white soy, pistachios and crème fraiche

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

Mains

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

Aged chateau and short rib of beef with wild mushrooms, potato galettes and peppercorn sauce (+£8.50)

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

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

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

Dessert

Pineapple tarte tatin with lime ice cream

Mandarin baked Alaska with poached Yorkshire rhubarb

Baked rice pudding with Calvados with cinnamon ripple ice cream and Agen prunes

Chocolate and peanut parfait with salted caramel and banana ice cream

Malt custard with toasted almond ice cream and cocoa nib bricelet

Cheese from the board (+£6.00)

£39.50 for three courses

Coffee or infusions: £3.95 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.**