

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

Aperitif:

Martini Cucumber Cooler - £12.00

NV Gallimard Rosé Brut, Champagne, France - £14.00

Lunch June (Sample)

Starters

Thinly sliced veal tonnato with green asparagus, fine beans and crispy polenta

Crab and scallop courgette flower with creamed bisque, lemon grass and basil (+£6.50)

Hand rolled pappardelle with slow cooked duck leg, peas, shallots, garlic and aged parmesan

Chilled almond soup with charentais melon, pickled cucumber, extra virgin olive oil and elderflower

Cured monkfish with sweet and sour peppers, gazpacho dressing, sour cream, chilli and lime

Tomato salad with baked violetta aubergines, smoked paprika aioli and wild rocket

Mains

Roasted hake with potted shrimp butter, potato galettes, fennel, cucumber and dill

Cornish plaice with petits pois à la française, fondant potato, green asparagus and bacon

Corn fed chicken with leg raviolo, barbecued spring onions, maitake mushrooms and sweetcorn

Pumpkin and sweet potato empanadas with jalapeño dressing, avocado, lime and coriander

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

Crisp sea bream with moille sauce, king prawn samosa, black rice, chilli and coriander

Dessert

Summer berry Eton mess

Warm chocolate croustade with milk ice cream and roasted nuts

Lemon and elderflower posset with poached blueberries and citrus beignets

Treacle and pecan tart with clotted cream

Strawberry and vanilla mille-feuille

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.**