

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

Dinner May 2019 (Sample)

Starters

Creamed langoustine bisque with lemon grass and basil

Warm spring vegetable salad with truffle cream, crisp hens egg and golden cross cheese

Devonshire crab with new season asparagus and smoked turbot roe taramasalata (+£6.50)

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

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

Hand rolled pappardelle with morels, black truffle, garlic and aged parmesan

Special starter

Scallop and crab stuffed courgette flower with beurre blanc, brown shrimps and chives (+£5.50)

Mains

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

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

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

Cornish turbot with petits pois à la française, Jersey royals, asparagus and bacon (+£8.50)

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

Dessert

Exotic fruit pavlova with lime ice cream

Warm chocolate croustade with milk ice cream and roasted nuts

Lemon and elderflower posset with poached blueberries and citrus beignets

Yoghurt ice cream sandwich with gariguettes strawberries, lemon and pistachios

Treacle and pecan tart with clotted cream

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.