

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 September (Sample)

Starters

Veal tartare with truffle cream, white peaches, cobnuts and artichokes

Burrata with crushed green olives, datterini tomatoes, orange and fennel

Spiced duck and fois gras croustillant with caramalised endive, plums and shallot purée

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

Sea bass ceviche with avocado, pomegranate, lime, chilli, coriander and sour cream

Scallop and crab raviolo with creamed shellfish bisque and basil (+£6.50)

Mains

Delica pumpkin and amaretti tortellini with toasted pine nuts, sage and aged parmesan

Roasted hake with laksa sauce, St Austell Bay mussels, bok choy, chilli, ginger and lime

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

Yorkshire grouse with crushed root vegetables, crisp potato, smoked bacon and elderberries (+£7.50)

French corn fed chicken with leek and cep fondue, truffled potato mash and roasting juices

Roasted skate wing with potato galettes, beurre noisette, shrimps, lemon and capers

Dessert

Greengage clafoutis with toasted almond ice cream

Blackcurrant and blackberry pavlova with fig leaf ice cream

Warm chocolate croustade with milk ice cream and roasted nuts

Lemon verbena posset with raspberries and poppy seed meringue

Walnut and honey tart with white peach and yoghurt sorbet

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.

Please be advised game may contain shot.