

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

## Aperitif:

NV Gallimard Rosé Brut, Champagne, France - £14.50

Cucumber Martini- £12.00

## Sample Dinner

### Starters

Tuna sashimi with passion fruit, lime, chilli, coriander and bbq miso

Foie gras and chicken liver parfait with sauternes, pistachio and toasted brioche

Tandoori monkfish with spiced lentils, buttermilk, pomegranate, cucumber and mint

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

Octopus bolognese with hand rolled squid ink linguine, aioli and gremolata

Parsley and garlic velouté with oxtail croquettes and mustard chantilly

### Mains

Stone bass with a scallop and prawn raviolo, hispi cabbage, beurre blanc and chives

Baked aubergine and peppers with crisp polenta, roasted onions, sheeps curd and harissa

Rollled pork belly with apple and black pudding tarte tatin, choucroute, mustard, sage and crackling

Yorkshire grouse with crisp potato, crushed root vegetables, celeriac, bacon and pear (+£8.00)

Roasted pollock with grilled chorizo, courgettes, coco beans, chilli, garlic and anchovy

### Dessert

Malt tart with stout ice cream, cocoa nibs and honeycomb

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

Pineapple financier with clotted cream, coconut, lime and spiced rum caramel

Yoghurt parfait with black figs and poached blackcurrants, pistachio and lemon

Plate of winslade, old groendal, st.maure de touraine, rosso di langa and fourme d'ambert (+£6.00)

## £60.00 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.**