

# T H E   G L A S S H O U S E

Strawberry Sour - £14.00

2016 Gusbourne Rosé, Kent, England- £15.00

## Dinner July

### Starters

Sea bass ceviche with avocado, jalapeño, pomegranate, coriander and lime  
Roasted orkney scallops with smoked eel, apple, beetroot and lovage (+ £8.50)  
Foie gras and chicken liver parfait with sauternes, pistachio and toasted brioche  
Tomato salad with baked aubergines, smoked paprika aioli, tapenade and wild rocket  
Chilled ajo blanco with charentais melon, green olives, pickled cucumber and grapes  
Rabbit raviolo with white onion velouté, crisp pancetta and broad beans

### Mains

Roasted cod with borlotti beans, courgette, sweetcorn, garlic, anchovy and nduja  
Lamb saddle and crisp belly a la niçoise with crushed olive oil potatoes and artichokes  
Stone bass with potted shrimp butter, purple sprouting broccoli, crisp potato galette and dill  
Iberico pork cheek and grilled pluma with creamed polenta, green mango, endive and chilli  
Hand rolled pappardelle with slow cooked ceps, shallots, black truffle and aged parmesan

### Dessert

Strawberry pavlova with lemon verbena ice cream  
Chocolate, peanut and salted caramel delice with milk ice cream  
Set meadowsweet custard with cherries and caramelised almond bricelet  
Passion fruit bar with alphonso mango, white chocolate ice cream and lime  
Blackcurrant leaf ice cream with poached summer berries and smashed yoghurt meringue  
Seasonal cheese plate (+ £6.50)

Coffee or infusions with petit four: £5.50 ; Mineral water: £4.50 (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.**