

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

Apéritif:

2016 Gusbourne Rosé, Kent, England- £15.00

Sample Dinner October

Starters

Foie gras and chicken liver parfait with sauternes jelly and toasted brioche

Slow cooked ox cheek rendang with green mango salad, confit potato, chilli and toasted peanuts

Lime and coriander cured monkfish with roasted peppers and tomato dressing, avocado and fennel

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

Orkney scallop and crab raviolo with creamed bisque, pickled cucumber and basil (+ £7.50)

Mains

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

Anjou pigeon with spiced leg pastilla, sour cherry, crushed turnips and caramelised endive (+ £8.50)

Spiced squash and sweet potato empanadas with mojo sauce, avocado, goat's curd and coriander

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

Crisp sea bream with laksa sauce, st austell bay mussels, bok choy, chilli, ginger and lime

Dessert

Warm chocolate croustade with milk ice cream and roasted nuts

Pineapple carpaccio with coconut yoghurt sorbet, passion fruit, mango, lime and mint

Port roasted black figs with mascarpone and cinnamon ripple ice cream and a warm hazelnut financier

Salted caramel malt tart with stout ice cream, cocoa nibs and honeycomb

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.