

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

Dinner June Sample

Starters

Hand rolled linguine with black truffle and aged parmesan (+£6.50)
Veal tonnato with green asparagus, fine beans, crispy polenta, capers and pecorino
Chilled almond soup with charentais melon, pickled cucumber, grapes and extra virgin olive oil
Rabbit terrine with foie gras parfait, armagnac prunes, kohlrabi remoulade, toasted brioche and pistachios
Grilled mackerel with new season tomatoes, crushed green olives, crostini and smoked paprika aioli
Salmon sashimi with yuzu and white soy, toasted sesame, jalapeño, apple and shiso

Mains

Steamed bass with japanese mushrooms, cuttlefish, monk's beard, soy and bonito
John dory with charlotte potatoes, asparagus, iberico ham, pea purée and toasted almonds (+£8.50)
Roasted corn fed chicken breast and leg raviolo with morels, white onion velouté and crispy pancetta
Roasted and shaved cauliflower with cashew milk, black truffle and soused king oyster mushrooms
Lamb a la niçoise with olive oil creamed potatoes, violet artichokes and basil

Dessert

Warm chocolate croustade with milk ice cream and roasted nuts
Pineapple carpaccio with coconut yoghurt sorbet, passion fruit, mango, lime and mint
Toasted almond custard with poached cherries and caramelised bricelet
Strawberry pavlova with lemon verbena ice cream
Seasonal cheese plate (+ £6.50)

£75.00 for three courses

**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.**