

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

Sample Dinner July

Starters

Hand rolled linguine with Australian black truffle and aged parmesan

Grilled mackerel with new season tomatoes, crushed green olives, crostini and smoked paprika aioli

Crisp pig's head and ham hock croquette with sauce gribiche, dressed leaves, beetroot and crackling

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

Sea bass ceviche with avocado, jalapeño dressing, pomegranate, coriander and lime

Mains

Lamb a la niçoise with olive oil creamed potatoes, violet artichokes and basil

Roasted skate on the bone with potted shrimp butter, crisp potato galettes, pickled cucumber and dill

Corn fed chicken breast and leg tortellone with girolles, broad beans, white onion velouté and pancetta

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

Crisp sea bream with chorizo picante, borlotti beans, courgettes, chilli, anchovy and garlic

Dessert`

Warm chocolate croustade with milk ice cream and roasted nuts

Honey and thyme parfait with poached white peach, blackcurrants, lemon and pistachios

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.**