

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

## Sample Dinner May 2022

### Starters

Wild garlic velouté with mustard cream and mackerel rillettes on toasted muffins

Norfolk asparagus with watercress emulsion, blood orange and toasted almond pesto

Hand rolled garganelli with tuscan fennel sausage, courgettes, anchovy, chilli and aged parmesan

Salmon sashimi with pickled rhubarb, white soy, crème fraîche, pistachios and lemon oil

Veal tonnato with green asparagus, fine beans, crispy polenta, capers and pecorino

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

### Mains

Steamed bass with japanese mushrooms, cuttlefish, monk's beard, soy and bonito

Roasted corn fed chicken breast and leg raviolo with morels, white onion velouté and crispy pancetta

John dory with jersey royals, asparagus, iberico ham, cauliflower purée and toasted almonds (+£10.50)

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

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

### Dessert

Chocolate, peanut and salted caramel delice with milk ice cream

Passion fruit bar with mango, lime and white chocolate ice cream

Poached yorkshire rhubarb with honey and stem ginger ice cream, vanilla and caramelised croissant

Prune and armagnac tart with clotted cream

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.**