

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

## Sample Lunch July

### Starters

Hand rolled linguine with Australian black truffle and aged parmesan (+ £6.50)  
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)

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.**