

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

Apéritif:

2016 Gusbourne Rosé, Kent, England- £15.00

Sample Lunch October

Starters

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 soured king oyster mushrooms
Orkney scallop and crab raviolo with creamed bisque, pickled cucumber and basil (+ £7.50)
Foie gras and chicken liver parfait with sauternes jelly and toasted brioche

Mains

Duck breast and spiced leg pastilla, sour cherry, crushed turnips and caramelised endive
Roasted hake with potted shrimp butter, grilled fennel, potato galettes, pickled cucumber and dill
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.**