

# T H E   G L A S S H O U S E

Apéritif:

2016 Gusbourne Rosé, Kent, England- £15.00

## Dinner November Sample

### Starters

Scallops roasted in chorizo butter with jerusalem artichoke purée and lemon (+£8.50)  
Halibut sashimi with verjus and elderflower dressing, taramasalata, grapes and tarragon  
Roasted and shaved cauliflower with cashew milk, black truffle and soused king oyster mushrooms  
Oxtail raviolo with parsley and garlic velouté and hen of the wood mushrooms  
Foie gras and chicken liver parfait with sauternes jelly and toasted brioche

### Mains

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  
Venison loin and game sausage with spiced red cabbage, sautéed spätzle, chestnuts and bacon (+£8.50)  
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.**