

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

Strawberry Sour - £14.00

2016 Gusbourne Rosé, Kent, England- £15.00

Lunch July

Starters

Roasted orkney scallops with smoked eel, apple, beetroot and lovage (+ £8.50)

Foie gras and chicken liver parfait with sauternes, pistachio and toasted brioche

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

Tomato salad with baked aubergines, smoked paprika aioli, tapenade and wild rocket

Chilled ajo blanco with charentais melon, green olives, pickled cucumber and grapes

Rabbit raviolo with white onion velouté, crisp pancetta, girolles and broad beans

Mains

Lamb saddle and crisp belly a la niçoise with crushed olive oil potatoes and artichokes

Hand rolled pappardelle with slow cooked ceps, shallots, black truffle and aged parmesan

Iberico pork cheek and grilled pluma with creamed polenta, green mango, endive and chilli

Roasted cod with potted shrimp butter, white asparagus, crisp potato galette and dill

Cornish brill with borlotti beans, courgette, sweetcorn, garlic, anchovy and nduja

Dessert

Strawberry pavlova with lemon verbena ice cream

Chocolate, peanut and salted caramel delice with milk ice cream

Set meadowsweet custard with poached cherries and caramelised bricelet

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

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.**