

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

Lunch June Sample

Starters

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

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

Chilled almond soup with charentais melon, pickled cucumber, grapes and extra virgin olive oil

Rabbit terrine with foie gras parfait, armagnac prunes, kohlrabi remoulade, toasted brioche and pistachios

Grilled mackerel with new season tomatoes, crushed green olives, crostini and smoked paprika aioli

Salmon sashimi with yuzu and white soy, toasted sesame, jalapeño, apple and shiso

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

Roasted and shaved cauliflower with cashew milk, black truffle and soused king oyster mushrooms

Crisp sea bream with petits pois à la française, fondant potato, asparagus and bacon

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

Dessert

Warm chocolate croustade with milk ice cream and roasted nuts

Pineapple carpaccio with coconut yoghurt sorbet, passion fruit, mango, lime and mint

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.**