



Large Bookings Menu 2

THE GLASSHOUSE

TO START

Smoked Salmon 13
Crispy Seaweed, Lime Mayonaise

Chicken Liver Parfait 12
Plum Butter, Caramelised Onion
Chutney, Toasted Brioche

Beef Carpaccio 15
Black Garlic Emulsion, Miso Mayonnaise,
Crispy Noodles, Pickled Shimeji Mushrooms
GFA

Grilled Asparagus 13
Poached Egg, Hollandaise Sauce,
Crispy Bacon Pieces
VA

TO DINE

Nicoise Salad 24
Seared Tuna, New Potatoes, Olives,
Boiled Egg, Green Bean, Anchovies
GFA

Seared Salmon 22 GFA
Warm New Potato & Dill Salad

Bhaji Burger 19
Mango Chutney, Coconut Yoghurt Raita,
Carrot Slaw, Vegan Brioche Bun,
Curry Ketchup,
Chaat Masala Seasoned Fries **VG, GF**

8oz Fillet Steak 38
Salad Garnish, You Choice of Side
DFA, GFA

TO FINISH

Pistachio Creme Brule 10
Ginger Biscuit

Choclote & Raspberry Tart 9
Raspberry Sorbet

Coconut & Lime Tart 9
Tart base, Coconut & Lime Filling,
Chocolate Encased

3 Scoops of Ice Cream or Sorbet 9
Ask a server for our Ice Cream Menu,
VG, GF Available On Request

VG Vegan

GF Gluten Free
Ingredients

DF Dairy Free
ingredients

V Vegetarian

NUTS Contains Nuts

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available on request.

A discretionary service charge of 12% will be added to your bill.