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## **SUNDAY MENU 1**

The Glass House Restaurant 12pm-5pm,  
also available for Members in the Members Bar

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### **STARTERS**

#### **Soup Of The Day (V) 6.5**

Warm sourdough bread

#### **Confit Salmon (GF) 8.5**

Compressed cucumber, horseradish mayonnaise

#### **Ham Hock Salad 7.95**

Spiced date purée, pickled summer vegetables, croutons

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### **ROASTS**

#### **Roasted Sirloin Of Beef 14.5**

Roasted carrot, braised red cabbage, yorkshire pudding, thyme & garlic roasted potatoes, cauliflower cheese, gravy, wilted greens

#### **Lemon & Thyme Roasted Chicken 14.5**

Roasted carrot, braised red cabbage, yorkshire pudding, thyme & garlic roasted potatoes, cauliflower cheese, gravy, wilted greens

#### **Nut Roast (V) 13.5**

Roasted carrot, braised red cabbage, yorkshire pudding, thyme & garlic roasted potatoes, cauliflower cheese, vegetable gravy, wilted greens

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### **DESSERTS**

#### **Sticky Toffee Pudding (V) 6.95**

Toffee sauce, vanilla ice cream

#### **Warm Chocolate Brownie (V) 6.95**

Clotted cream, mixed berry compote

#### **Apple & Blackberry Oat Crumble (V) 6.95**

Vanilla ice cream

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**V = Vegetarian   Ve = Vegan   GF = Gluten-free   DF = Dairy-free**

Please inform us of any allergies or dietary requirements upon ordering. Some dishes can be modified to be suitable for gluten free.  
We cannot guarantee the absence of nuts in any dish.



**SUNDAY MENU 2**

The Glass House Restaurant 12pm-5pm,  
also available for Members in the Members Bar

**10 INCH PIZZAS**

**Margherita (V) 10**  
Garlic, herb, passata sauce,  
grated mature cheddar, mozzarella

**Meat Feast 12**  
Trio of cured, fresh meats,  
grated mature cheddar, mozzarella

**Pepperoni 11**  
Grated mature cheddar, mozzarella

**Tomato, Mozzarella and Basil Pesto (V) 11**  
Fresh basil and grated mature cheddar, mozzarella

**Chestnut Mushrooms, Feta & Spinach (V) 11**  
Grated mature cheddar, mozzarella

**BURGERS**

**Chargrilled 8oz Prime Beef Burger 13**  
Brioche bun, smoked back bacon, tomato, baby gem  
melted cheddar, side relish, fries

**Crispy Buffalo Chicken Burger 11.5**  
Brioche bun, tomato, baby gem,  
Jack Daniels buffalo sauce, fries

**Soy Glazed Pork Belly Burger 11.5**  
Brioche bun, spring onion & mint, baby gem,  
sweet hoisin sauce, fries

**Wickwoods Falafel Burger (V) 10**  
Brioche bun, red pepper hummus, baby gem,  
sliced red onions, fries

**Add a topping to any burger 1**  
Smoked back bacon | Sliced cheddar | Guacamole

**MAIN COURSES**

**Fish & Chunky Chips 12.5**  
Mushy peas, tartar sauce, fresh lemon

**Tandoori Chicken Curry 11**  
Freshly baked naan bread, fresh coriander  
and baked fragrant basmati rice

**Tender & Sticky BBQ Spareribs (GF) 11**  
Wickwoods coleslaw, fries

**Grilled Lamb Koftas 10.5**  
Fresh pita, mint, red onion & feta salad

**SALADS**

**Caesar Salad 9.5**  
Baby gem, parmesan, crispy bacon,  
anchovies, croutons, caesar dressing

**Greek Salad (V/GF) 10**  
Tomato, tzatziki, red onion, olives, feta

**Couscous Herb Salad, Crispy Halloumi &  
Pomegranate (V) 10.25**  
Cucumber, sliced red onions, house dressing

**Add Chargrilled Chicken Breast to salad 3.5**

**SIDES**

**Garlic Sourdough (V) 3.5**

**Sweet Potato Fries (Ve) 3.5**

**Wickwoods Coleslaw (V) 2.5**

**Fries (Ve) 3.5**

**Chunky Chips (Ve) 3.5**

**Crispy Buffalo Wings 7.5**  
Jack Daniels buffalo sauce

**DESSERT**

**Fresh Fruit Salad (Ve/GF) 4**

**Warm Chocolate Brownie (V) 6.95**  
Mixed berry compote, clotted cream

**Sticky Toffee Pudding (V) 6.95**  
Toffee sauce, vanilla ice cream

**Apple & Blackberry Oat Crumble  
(V) 6.95**

Vanilla ice cream

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## WHITE WINE

Vina Carrasco Sauvignon Blanc, Chile

125ML 175ML 250ML BOTTLE

3.75 5.00 6.75 19.50

Malandrino Pinot Grigio, Italy

4.00 5.25 7.00 20.50

Fernlands Sauvignon Blanc, Marlborough

5.25 7.00 9.50 27.00

## ROSÉ WINE

Blushmore Zinfandel Rose, California

3.75 5.00 6.75 19.50

Torre Alta Pinot Grigio Rose, Italy

4.25 5.50 7.25 22.00

## RED WINE

Vina Carrasco Merlot, Chile

3.75 5.00 6.75 19.50

Five Foot Track Shiraz, Australia

4.00 5.25 7.00 20.50

Capillo de Barro Malbec, Argentina

5.25 7.00 9.50 27.00

## SPARKLING WINE

125ML BOTTLE

Prosecco Corte Alta NV DOC, Italy

5.50 27.00

Paul Drouet Brut Grande Reserve, France

9.00 50.00

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## BOTTLED BEER

Peroni Nastro Azzurro 330ml 3.50

Hepworth Blonde Organic 500ml 5.00

Hepworth Pullman Bitter 500ml 5.00

Hepworth Prospect Ale 500ml 5.00

Thatcher's Gold Apple Cider 500ml 5.00

Becks Blue 0.05% 275ml 3.00

## SOFT DRINKS

Coca Cola 330ml 3.00

Coca Cola Diet 330ml 3.00

Fevertree 200ml 3.00

Appletiser 275ml 3.00

Sparkling Elderflower 275ml 3.00

Kingsdown Still / Sparking 750ml 4.00

Kingsdown Still / Sparking 330ml 2.00