

NIBBLES *all 5*

Marinated mixed olives *gf v df*

Sourdough, ciabatta, sundried tomato focaccia, Rosemary oil & balsamic *v*

Panko breaded squid, chilli jam *gf df*

Pan fried chorizo sausage, sticky honey & mustard glaze *df*

SERVED:

Mon-Sat

Thurs/Fri

Lunch 12:00-14.45 Dinner 17:30-20:30

STARTERS

Seasonal soup of the day, chargrilled sourdough 6 ****

Seared tuna, sesame, soy & coriander Asian salad 8 *gf df*

Citrus cured salmon, pickled apple & radish, chive crème fraiche, toasted sourdough 7.5 ****

Pork & chorizo terrine, apple puree, crackling, chargrilled sourdough 6.5 *df ***

Burrata, charred watermelon & toasted seeds 6.5 *gf*

Beetroot bhaji, crispy chickpeas, lime yoghurt 7 *gf ve*

FOR SHARING...OR NOT? *All served with sourdough*

Citrus cured salmon, panko breaded squid, mackerel pate, chive crème fraiche, chilli jam 12

Duck bruschetta, warm chorizo & a selection of cured meats, quindilla peppers & tomato chutney 12

Beetroot bhaji, burrata, teriyaki tofu, pepperdew peppers, lime yoghurt 12 *v*

MAINS

8oz Sirloin steak, triple cooked chunky chips, field mushroom, confit tomato 23 *gf*

Choice of either smoked garlic butter or béarnaise sauce

Confit duck leg, feta & watercress salad, pomegranate, sauté potatoes & jus 15 *gf*

Chargrilled chicken breast, curried spinach & lentils, tomato & red onion salad 14 *gf*

8oz Trenchmore farm beef burger—brioche bun, chilli jam, tomato, gherkin, baby gem, fries 14 ****

Add to your burger: cheddar | smoked bacon | field mushroom | avocado | onions 1.5

“Meantime” beer battered fish, chunky chips, crushed peas, tartare sauce 14 *df ***

King prawn, salmon & mussel risotto, confit tomatoes, charred asparagus 14 *gf*

Pan fried sea bass, roasted tenderstem, lemon & olive tomato salsa, orzo pasta 16 *gf df*

Sweet potato, chickpea & chilli burger, vegan bun, mayonnaise, tomato, chilli jam, baby gem & fries 12 *ve ***

Add to your burger: cheddar | field mushroom | avocado 1.5

Roasted asparagus, pea & caramelized red onion tart, mixed leaf salad, new potatoes 10 *df ve*

SIDES

Skin-on skinny fries 3.5 *ve gf*

Sautéed seasonal vegetables 4 *v gf*

Chunky chips 3.5 *ve gf*

Sweet potato fries 4 *ve gf*

Mixed leaf salad, tomato, red onion and cucumber 4.5 *v gf*

SALADS

Classic Caesar, baby gem lettuce, parmesan, crispy croutons, Caesar dressing 8

Add to your salad: chicken 3 | bacon 1.5

Buddha bowl, roasted sweet potato, blueberries, spinach, quinoa, mixed seed, raspberry vinaigrette 10 *ve*

Cajun spiced salmon, mixed leaves, mango, avocado & tomato salsa 14 *gf df*

Dietary information: *v* Vegetarian *ve* Vegan *gf* Gluten free *df* Dairy free

Please notify your server should you have any allergies; ****dishes can be modified to be *gf* on request A discretionary service charge of 10% is added to your bill.

THE
GLASS HOUSE
— RESTAURANT & TERRACE —

