



THE GLASS HOUSE
WYNYARD HALL

The Glass House, that is located at the centre of our Kitchen Garden is a botanical celebration by both design and flavour. Our menus feature a delightful array of dishes crafted with the freshest seasonal produce harvested straight from our bountiful kitchen garden.

Restaurant Week Sample Menu

Starters

Garden Tomato Soup, Homemade Focaccia (VG)

Ham Hock Terrine, Estate Chutney, Toasted Sourdough (DF)

Hodgsons Smoked Mackerel Pâté, Pickled Garden Cucumber, Focaccia Croûte, Herb Emulsion (DF) (GF*)

Mains

Chicken Supreme, BBQ Summer Leeks, Creamy Mashed Potatoes, Red Wine Jus, Pancetta Crisp (GF)

Sea Bream, Warm Tartar Sauce, Pickled Fennel. Garden Vegetables (GF)

Gnocchi, Garden Pesto, Courgette, Ricotta, Lemon Dressing (VG*)

Desserts

Homegrown Strawberry and Rosé Eton Mess, Chantilly, Meringue (GF) (V)

Glasshouse Carrot Cake, Cream Cheese, Orange Sorbet (V)

Caramelised White Chocolate Panna Cotta, Honeycomb and Cherry (GF)

3 Courses £24

All prices include VAT at the current rate. Please note a discretionary 10% service charge will be added to all bills. Before ordering your food and drinks, please make your server aware of any allergies. If you would like to know more about our ingredients please ask a member of staff. Dishes marked with (GF)(DF)(GF)(V)(VG)(N)(*) may need amendments to accommodate dietary restriction.