

Restaurant Week Menu

JUNE 26 EVENT

The Glass House

3 course £24

Starters

Soup of the Day, Homemade Focaccia (VE)(GF*)

Heritage Tomato and Mozzarella, Truffle Emulsion, Balsamic, Olive Oil, Basil (GF)(V)

Farm House Terrine, Caramelised Onion Chutney, Toasted Sourdough (DF)(GF*)

Mains

Pan Roasted Chicken Supreme, Creamy Mash, Kale, Tenderstem, Pancetta, Mustard Sauce (GF)

Sea Bream, Curry Veloute, Tomato Concasse, Samphire, Smoked Mussels, Pickled Golden Raisins (GF)(DF*)

Gnocchi, Rosted Tomato Sauce, Courgette, Olive Crumb, Parmesan, Basil (VE*)(GF)

Desserts

Pistachio Affogato, Pistachio Gelato, Espresso (GF)(VE*)(N*)

Chocolate Brownie, Vanilla Ice Cream (GF*)

Lemon Tart, Pastry Crumble, Lemon Sorbet (VE)(GF*)(N)