

THE
GLASS HOUSE
— RESTAURANT & TERRACE —

SET MENU

2 COURSE 18 - 3 COURSE 22

Tues-Sat Lunch 1200-1445

Wed-Sat Dinner 1730-2030

STARTERS

Seasonal soup of the day, toasted focaccia *ve***

Smoked salmon roulade, lemon & caper dressing, rye bread**

Cauliflower & smoked applewood arancini, maple & walnut pesto, cauliflower puree *gf ve*

MAINS

Pan fried chicken breast, celeriac dauphinoise, baby carrot. tender stem, red wine jus *gf*

Catch of the day, prawn, vegetable & white bean chowder

Vegan tempeh katsu curry, sticky jasmine rice *ve gf*

SIDES

Buttered greens 4 *gf v* Parmesan & truffle fries 5 *gf v*

Tender stem broccoli & chilli, coriander & sesame 5 *gf*

Wilted spinach, pinenuts, parmesan 5 *gf v*

DESSERTS

Vanilla & cherry brulee, cherry & almond shortbread **

Apple & brackberry crumble, clotted cream ice cream

Selection of ice creams & sorbets *gf ve* available

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.*