



G L A Z E
RESTAURANT

AUTUMN MENU

STARTERS

Parsnip Soup with Toasted Cumin Seeds (V)	£6.95
Mussels Steamed in Guinness accompanied with Sour Dough Bread	£7.95
Goat's Cheese Croquette with Beetroot Ice Cream (V)	£7.95
Confit Chicken Terrine with Pickled Vegetables	£7.50
Smoked Mackerel Mousse with Creamy Horseradish accompanied with Brioche Loaf	£7.95
Duck Risotto Balls in Sweet and Sour Sauce	£7.50

MAINS

Pan-fried Lamb Rump with Dauphinoise Potato and Courgette Barrels	£18.95
Beer Battered Cod Fillet with Mushy Peas, Tartare Sauce and Triple Cooked Chips	£13.25
Buttered Squash Risotto with Fennel Confit (v)	£10.95
Freshly Grilled Suprême of Salmon, Puy Lentil Cassoulet with Garlic & Parsley Mash	£16.95
Golden Potato Gnocchi in Wild Mushroom Cream (v)	£9.95

From the Grill

8oz Rump Steak **£18.95**
8oz Sirloin Steak **£22.95**

All our steaks are served with Triple Cooked Chips, Grilled Field Mushroom, Vine Tomato and a choice of sauce
Béarnaise | Peppercorn | Hollandaise | Red Wine Reduction

Locally made Sausages, served with Mashed Potato, Baby Onion Jus
Choose from Beef & Mild Horseradish or Pork & Herb Sausages.
Both varieties come from Town Farm in Bisham **£11.75**

Lemon and Rosemary Marinated Chicken, Fries, House Salad, Mint and Coriander Yogurt **£12.95**

Prime Beef Glaze Burger, Fries, Tomato Relish **£12.95**

DESSERTS

Tiramisu with Espresso Foam	£7.45
Peppermint Crème Brûlée accompanied with Poppy Seed Biscuit	£6.95
Toffee Treacle Tart with Vanilla Ice Cream	£7.25
Rhubarb Crumble in Tonka Bean Custard	£6.95
British Cheese Selection with Chutney and Water Biscuits	£7.95

All prices include VAT | (v) vegetarian
A 12.5% discretionary service charge will be added to your bill
For any specific dietary requirements or allergies please ask a team member.