



G L A Z E
RESTAURANT

STARTER

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Soup of the Day (v)

Whole Langoustines in Garlic Butter

Foie Gras and Game Terrine with Apricot Chutney and Brioche

Poached Pear, Blue Cheese, Candied Walnut and Wild Rocket Salad (v)

MAIN COURSE

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Red Mullet Fillet on top of Saffron and Mussel Risotto

Slow Cooked Shoulder of Lamb with Dauphinoise Potato and Ratatouille

Pork Belly with Fondant Potato, Apple Puree and a Red Wine Jus

Pesto, Rocket and Sundried Tomato Gnocchi (v)

DESSERT

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Eton Mess, Autumn Berries, Meringue, Crème Chantilly

Dark Chocolate Crème Brulee with White Chocolate Short Bread

Fresh Fruit Platter with Fruit Sorbet (v)

Selection of Somerset Brie, Croxton Manor Cheddar and Stilton with Grapes, Celery and Crackers

For any specific dietary requirements or allergies, please ask a team member

2 Course £25.95 and 3 Course £30.95