



G L A Z E
RESTAURANT

STARTER

Soup of Day (V)
Crusty Bread Roll

Smoked Salmon Mousseline
Avocado | Beetroot | Olive Oil

Crottin De Chavignol Goats Cheese Salad
Honey | Pumpkin Seeds

Ham Hock Terrine
Brioche | Mustard Dressing

MAIN

Goats Cheese Ravioli (V)
Heritage Tomatoes | Basil | Aubergine

Lemon Sole Fillet
Sautéed New Potatoes | Samphire | Beurre Noisette

Pork Belly
Boulangère Potatoes | Mini Toffee Apple | English Asparagus

Chicken Breast
Chargrilled Asparagus | Courgette | Pepper Salad | Wild Mushrooms | Truffle Oil | Fondant | Potatoes

DESSERT

Chocolate Mousse (GF)
Toasted Hazelnuts and Chocolate Tuile

Mixed Berry Trifle Slice
Vanilla Ice Cream

Fresh Fruit Platter (GF)
Fruit Sorbet

Selection of Cheeses
Biscuits | Celery | Apricot Chutney

Two courses, £25.95 | Three courses, £30.95

All items listed may contain traces of nuts. If you have any concerns, please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare