



G L A Z E

RESTAURANT

# MENU

## STARTERS

Goats' Cheese Croquette with Beetroot Ice Cream (V)	£7.95
Homemade Soup of the Day	£6.95
Prawn-Crayfish Tian, Pickled Cucumber, Lemon Jelly and Salsa Rosa	£8.25
Broccoli and Stilton Tart, House Salad (V) (N)	£9.25
Pressed Confit of Duck Leg, Orange-Beetroot Purée, Candied Pear, Frisée Salad	£8.25
Marinated Plum Tomato, Buffalo Mozzarella, Rocket Salad and Balsamic Glaze (V)	£7.50

## MAIN COURSE

Braised Lamb Shank, Roasted Root Vegetables and Parsley Mashed Potatoes, Red Wine Sauce	£23.50
Chicken Breast with fresh Sage Wrapped in Parma Ham, Braised Little Gem, Parmesan Polenta	£22.50
Pan-Fried Fillet of Red Mullet, Bell Pepper Confit, Steamed New Potatoes, Citrus Butter	£22.95
Fried Potato & Ricotta Gnocchi, Peas, Carrots, Sage Cream Sauce (V)	£16.50
Butternut Squash Risotto with Fennel Confit (V)	£16.50
Monkfish and Salmon Brochette with Lemon Basmati Rice	£23.50
Warm Grilled Tuna Niçoise Salad	£16.50

## From the Grill

8oz Rump Steak	£18.95
8oz Sirloin Steak	£24.95
Buckinghamshire Pork Chop	£17.95

The above dishes are served with Vine Cherry Tomatoes, Flat Mushrooms, Watercress, Triple Cooked Chips

And a choice of Sauce Bernaise, Peppercorn, Café du Paris Butter or Red Wine Reduction,  
Scrumpy Cider Cream Sauce £2.50

## FRESHLY HOMEMADE DESSERTS

Passion Fruit and Mango Millefeuille	£7.50
Chocolate Delice, Salted Caramel Sauce	£7.50
Apple and Berry Crumble, Crème Anglaise	£7.50 (N)
*Vanilla Parfait, Pomegranate Purée, Honeycomb	£7.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla	£7.50
Selection of three British Cheeses with Grape Chutney and Water Biscuits	£7.95 (N)

\* - Gluten Free | V – Vegetarian | N – Nut Allergy – All items may contain traces of nuts. If you have any concerns, please contact your waiter.  
Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.

