



**G L A Z E**  
RESTAURANT

**STARTER**

Soup of the Day **(v)**

Scotch Quail Egg with Red Onion Jam and Mixed Leaves

Sundried Tomato and Goats Cheese Tart with Roquette and Pesto **(v)**

Moules Mariniere served with Toasted Baguette

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**MAIN COURSE**

Slow cooked Lamb Shank with Mash Potato and Buttered Kale

Sea Trout with Crushed Peas, Samphire and a Fave and Cherry Tomato Dressing

Corn Fed Chicken Breast with Fondant Potato, Tarragon Oil, Wild Mushrooms and a Red Wine Jus

Potato Gnocchi with Pesto, Purple Sprouting Broccoli and Parmesan **(v)**

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**DESSERT**

Chocolate Cake with Dark Chocolate Mousse and Cherry Morello Parfait

Berry Eton Mess with Chantilly Cream, Meringue and English Rose Ice Cream

Fresh Fruit Platter with Fruit Sorbet

Selection of Cheeses with Biscuits, Celery and Apricot Chutney

**2 Course £25.95 and 3 Course £30.95**

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