



G L A Z E
RESTAURANT

STARTER

Soup of Day

Crusty Bread Roll

Dorset Crab Meat Souffle

Langoustine Bisque

Goats Cheese & Apple Mousse

Caramelised Walnut | Beetroot | Puff Pastry Disc

Chicken Liver Pate

Quince Jelly | Toasted Brioche

MAIN

Seabass fillet

Confit Onion | Roast Potatoes | Samphire | Lemon | Parsley Beurre Blanc

Corn Fed Chicken Breast

Pistachio Mousse | Pomme Puree | Wilted Kale | Creamy Truffle Sauce

Confit Duck Leg

Celeriac Gratin | Braised Savoy Cabbage & Bacon | Blackberry Jus

Tortellini of Butternut Squash

Toasted Pumpkin Seeds | Roasted Beetroot | Wild Mushroom Sauce

DESSERT

Due Chocolate & Raspberry Roulade

Raspberry Sorbet

Fig & Vanilla Pannacotta

Walnut Biscotti | Honey Jelly

Fresh Fruit Platter

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