



GLAZE RESTAURANT MENU

MODERN BRITISH & CONTINENTAL

AUTHENTIC INDIAN

Artisan Bread & Oil • ▢ (v), **£2.50** (per person)
Marinated Olives, **£5**

SMALL BITES
Papadums* (v), **£4.00**
Indian Pickle* (v), **£3.00**

Vegetable Samosas (v), **£6.00**
Onion Bhaji* (v), **£6.00**

STARTERS

Looking for more Vegan and Vegetarian Options? Ask your server to see the Vegan Menu!

Roasted Cherry Tomato & Fennel Soup (v) (df) *
Fennel Crisp | Crusty Roll

Pastrami Spiced Cured Salmon
Avocado Mousse | Pink Grapefruit | Ciabatta Crisp

Ox Cheek & Black Pudding Pressing *
Quince and Cranberry Jam | Charred Cauliflower

Chicken Liver & Cognac Terrine
Pickled Carrot | Peach Chutney | Pitta Toast

Glazed Goat Cheese Parfait (v) *
Confit Beetroot | Roasted Walnut | Blackberry Gel

Murgh Angara Tikka * 🍗🍗

Chicken Marinated with Kahmiri Chili and Yogurt, finish in Tandoor

Sheek Kebab * 🍗🍗

Minced Lamb | Soft Spices | Ginger | Garlic | Yoghurt | Mint Dip

Fish Koliwada (df) * 🐟🐟

Tilapia Fish Marinated with Aromatic Blended Spices and Coated with Crisp

Achari Paneer Tikka * (vg) 🍗

Indian Cottage Cheese | Pickled Spices | Yoghurt | Mint Dip

Mango Bhalla Chaat (vg)

Lentil Dumpling | Sweet Yoghurt | Mango Chunks | Pomegranate | Chat Masala Sprinkle

MAINS

All Indian Main Courses are served with Pilau Rice & Side Salad

Duo of Cornfed Chicken Breast *
Confit Beetroot & Celeriac Purée | Baby Carrot | Thyme Jus

Lamb Rump *
Braised Chicory | Pea Purée | Boulangère Potato Terrine | Rosemary Jus

Duo Pork Fillet & Confit Pork Cheek *
Cauliflower Purée | Rainbow Chard | Porcini Mushroom Sauce

Sirloin Steak (df) * (+£5 Supp.)
Tenderstem Broccoli | Confit Mushroom | Hand Cut Chips

Char-Grilled Sword Fish *
Mediterranean Vegetables with Feta & Artichoke
Chimichurri Salsa | Black Garlic Mayonnaise

Baked Miso Aubergine (vg) *
Falafel | Pak Choy | Vegan Bacon | Spiced Plant Based Yogurt
SAUCES * £3
Blue Cheese | Beef Jus | Garlic Butter | Peppercorn | Mustard Cream

Murgh Makhanwala * 🍗

Slow Cooked Chicken Thigh | Tomato Creamy Butter Sauce | Kasthuri Methi

Kashmiri Lamb Rogan Josh (df) * 🍗🍗

Diced Tender Lamb Leg | Kashmiri Spices | Fennel | Dry Ginger

Prawn Moilee (df) * 🍗

Sauteed Prawn with Peppers | Spiced Coconut Curry |
Gravy with Mustard and Curry Leaves

Paneer Do Pyaza (vg) * 🍗

Indian Cottage Cheese | Onion & Tomato Gravy | Cashew Paste

Kumbh Matar * (vg) (gf) 🍗

Mushroom | Garden Peas | Indian Saffron Gravy

TANDOORI NAAN £4.50 ea

Plain Naan

Cheesy Naan £5.50

Garlic Naan

Spicy Naan 🍗

Tandoori Roti (v) £4.00

SIDE DISHES

Skinny Fries (vg) **£5.50**
New Potatoes, Chorizo & Tomato* **£6.00**
Rocket and Parmesan Salad (v) (gf) **£5.50**
Hand Cut Truffle Chips **£6.00**
Parmesan | Parsley

Sweet Potato Fries (v)* **£7.00**
Mashed Potato (vg) **£5.50**
House Salad (v) * **£5.50**
Tenderstem Broccoli(v) **£5.50**
Chilli | Almond | Crème Fraiche

Saag Makhai* (v) £6.00
Jeera Aloo* (v) £6.00
Vegetable Samosas (v) £6.00

Raita* (v) £4.00
Onion Bhaji* (v) £6.00

DESSERTS

Hazelnut Enrobed Dark Chocolate Mousse (v)
Chocolate Crèmeux | Pistachio Sponge | Caramel Ice Cream

Velvety Vanilla Pod Cheesecake (v) *
Passion Fruit Glaze | Mango Sorbet | Short Bread Soil

Caramelised Plum Tart (v)
Dulce De Leche Caramel | Vanilla Pod Ice Cream | Honey Tuile

Piña Colada Panna Cotta (v) *
Spiced Pineapple Confit | Coconut Crumble | Raspberry Sorbet

Three British Artisan Cheeses (v) (+£6 Supp.)
Seasonal Chutney | Celery | Grapes | Biscuits | Ask for Todays Selection

Traditional Gajar Halwa * (v)

Carrot Halwa | Pistachios | Vanilla Ice Cream

Masala Chai Pannacotta * (v)

Masala Chai | Peach Slice | Chai Spiced Dukkah

Mango Kulfi * (v)

Condensed Milk | Cream | Cardamom | Fruit Gel

All Indian dishes Halal.

* – Gluten Free | • – Gluten Free Option Available

(df) - Dairy Free (v) – Vegetarian | (vg) – Vegan | ▢ – Vegan Option Available

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes.



Drinks List

Two Courses, £37 | Three Courses, £45

When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Set Menu/Indian Set Menu. If wishing to dine via the All-day dining menu, you may receive additional charges. Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.