



GLASSHOUSE
RESTAURANT

Starters

ASPARAGUS £9.00

Sautéed Wye Valley Asparagus, Spinach Puree, Wild Stockbridge Mushrooms, Vegan Parmesan Crisp, Vegetable Jus

BEETROOT £8.00

Beetroot Tartar, Radish, Apple and Port Gel Toasted Walnut Crumb, Truffle Dressed Micro Salad

CELERIAC £8.00

Celeriac Consume, Charred Celeriac, Pea Croquette, Pickled Giroles, Crispy Shallots, Basil Oil



Mains

QUINOA £19.00

Curried Quinoa, Pineapple Textures, Mango Lime Gel, Mango Bomb, Coriander, Coconut and Almond Foam

SHALLOT £22.00

Confit Shallot Tartan, Beetroot Assiette, Nasturtiums, Watercress Puree, Hen of the woods

Carrot £18.00

Slow Cooked Heritage Carrot, Spiced Carrot Puree, Sautéed Chard, Poached Radish, Tarragon Gnocchi

All of our food is prepared at the time of ordering and to the highest possible standard, it is however prepared in a kitchen where gluten, nuts and dairy is present. For a complete allergen chart please ask a member of our staff.



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Desserts

CHOCOLATE £9.00

Chocolate and Coconut Tart, Raspberry Gel and Raspberry Sorbet

SORBET £6.50

Selection of Homemade Sorbet

CARROT CAKE £9.00

Glazed carrot cake, served with vanilla ice cream

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**Coffee, Tea** £3.95



Two AA Rosettes for  
Culinary Excellence

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