

SERVED:

Thurs-Fri

Lunch 12.00-14.45

Dinner 17:30-20:30

## NIBBLES

Marinated mixed olives 5 *gf v df*

Warm mixed bread selection, rosemary oil & balsamic 6

Chilli rice crackers & spicy Marrakesh mixed nuts 5 *v*

Roasted red pepper hummus, vegetable crisps 5 *v*

## STARTERS

Seasonal soup of the day, chargrilled sourdough 6 *\*\**

Crab spring roll, avocado puree, Asian salad, soy & sesame reduction 7

Beetroot cured salmon & crispy prawn cocktail, pickled radish Marie rose 7.5 *gf*

Confit duck & lentil terrine, sweet & sour plum puree, brioche 7.5 *\*\**

Rosemary baked baby camembert, chutney, toasted sour dough 7.5 *\*\**

Roasted butternut squash & red onions, baba ganoush, toasted pumpkin seeds, rocket pesto 7 *ve gf*

Brighton blue cheese beignets, rocket, pickled apple & celery, walnut crumb, blue cheese dressing 6.5 *v*

## MAINS

8oz Sirloin steak, triple cooked chunky chips, field mushroom, confit tomato 24 *gf*

*Choice of either smoked garlic & chive butter or peppercorn sauce*

Red wine braised pork belly, fondant potato, pork rib & apple croquette, roasted tender stem 15 *gf*

Seared duck breast, herb potato cake, butternut squash, kale & red wine jus 16 *gf df*

8oz Trenchmore farm beef burger– brioche bun, chilli jam, tomato, gherkin, baby gem, fries 15 *\*\**

*Add to your burger: cheddar | smoked bacon | field mushroom | guacamole | onions 1.5*

Beer battered seasonal fish, chunky chips, crushed peas, tartare sauce 14 *df gf*

Sea food chowder, salmon, prawns, smoked haddock, pancetta, new potatoes & cream sauce 15

Pan fried sea bass, Bombay potato croquette, spinach, paneer, Tandoori sauce 16 *gf*

BBQ Jack fruit burger, vegan bun, baby gem, tomato, gherkin & fries 12 *ve \*\**

*Add to your burger: cheddar | field mushroom | avocado 1.5*

Roasted sweet potato, spinach & chickpea tagine, basmati rice, poppadom, tomato & onion salad 12 *ve gf*

## SIDES ALL 4

Skin-on skinny fries *ve gf* Chunky chips *ve gf*

Chilli & sesame seed tender stem broccoli *v gf*

Crushed carrot & swede *gf*

Sweet potato fries *ve gf*

Mixed leaf salad, tomato, red onion, cucumber, citrus dressing *v gf*

## SALADS

Classic Caesar, baby gem lettuce, parmesan, crispy croutons, Caesar dressing 8

*Add to your salad: chicken 3 | bacon 1.5 | anchovies 1.5*

Roasted butternut squash, carrot, parsnip, sweet potato, chickpea & vegan feta, balsamic & olive oil dressing 11 *v*

Spinach, prawn, avocado, cherry tomatoes, Marie Rose sauce 11 *gf df*

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Dietary information: *v* Vegetarian *ve* Vegan *gf* Gluten free *df* Dairy free

Please notify your server should you have any allergies; *\*\**dishes can be modified to be *gf* on request A discretionary service charge of 10% is added to your bill.

THE  
GLASS HOUSE  
— RESTAURANT & TERRACE —

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