

# Glasshouse

KITCHEN & BAR

## WELCOME

Our menu is designed to be unfussy, comforting and cooling for the hot summer months.

We believe in fresh, free range happy produce with punchy flavour profiles offered in a low key sharing style format.

We encourage you to have more plates than people, order for the table and be adventurous with your choices.

Food comes when it's ready, don't hold back, and enjoy as it hits the table.

Oysters natural and condiments 4pcs   GF DF	16
Crispy cauliflower tomato cassundi	12
Kashmiri lamb w smokey eggplant  GF	16
Chicken wings w honey, lemon, ginger  GF DF	14
Hommus w toasted Turkish bread  v	12
Crispy potatoes w harrisa mayonnaise GF V	9
Prawns, potato, chorizo,sherry vinegar GF DF	23
Roast cauliflower, hazelnuts, celery  GF DF V	18
Confit tuna, pecorino, buffalo yoghurt, Fennel, mint, rocket, pine nuts  GF	20
Gnocchi ala romana w tomato sugo	18
And pecorino cheese  v	
Duck, sumac, almond, pita,	24
Artichoke and Medjool dates  DF	
Crispy beef, coriander, chilli, cucumber, Tomato and fried shallot  GF SP	20
Market fish, olives, rosemary,	36
Roast fennel and tomato  GF DF	
Spit lamb, fattoush, hommus,	38
Tzatziki and soft herbs	
Flank steak, red pepper chimmichuri, Black garlic aioli	38
Roast pork, apple salad, peach barbecue  GF	34
Tumeric chicken, zhoug yoghurt,	
Ancient grain salad  GF	34

## SWEETS

Brown sugar cheese cake, earl grey prune  v	14
Persian orange syrup cake, allspice yoghurt  v	14
Saffron rice pudding, summer fruits  v	14
Cheese, white mould, Cheddar, Blue, Quince, apple, lavosh  v	14

DIETARY REQUIREMENTS: For anaphylaxis, coeliac or any other dietary requests, please alert our staff to assist you with menu choic-es. Whilst all care is taken when caring for special requirements, we cannot guarantee an allergy free environment. Please note that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, meat, onion, garlic and dairy products