

T H E G L A S S H O U S E

Orkney scallops, shrimps, shitake mushrooms and dill sauce

2015 Montsant, Acústic Blanc, Grenache Blanc, Catalunya, Spain

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Merryfield duck, teriyaki dumpling, grapefruit and horseradish

*2013 The Renegade, Shiraz/Grenache, Stellenbosch, South Africa*

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Cornish cod, mussels, pomme sarladaise and beurre blanc

2014 Wijnkasteel Genoels Ederen, Blue Label, Chardonnay, Belgium

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Fallow deer, potato pancake, beetroot, chervil root, roasted garlic

*2011 Rioja Reserva, Gavanza, Tempranillo/Granacha, Rioja, Spain*

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Any dessert of your choice

See dessert menu with wine pairing

Optional cheese for two: £10.00

£70.00 for five courses
£110.00 with wine paring

Coffee or infusions: £4.50, Mineral water: £3.95 (75 cl btl.)

An optional 12.5% service charge will be added to your bill.

Please advise us if you have any dietary requirements