

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

Aperitif:

NV Ca' del Bosco, Cuvee Prestige, Brut, Franciacorta, Lombardia, Italy - £16.00

Dinner January 2018

Starters

Egg yolk raviolo, white onion velouté, tarragon and Wiltshire black truffle
Grilled Scottish salmon, smoked eel, brandade, beetroot and watercress salad
Orkney scallops, brown shrimps, shitake mushrooms and dill sauce (+ £7.50)
Guineafowl and smoked chicken terrine, persimmon and baby leeks
Roasted cuttlefish, red wine braised mushrooms, salsify and pickled endive
Merryfield duck breast, teriyaki dumpling, grapefruit and horseradish

Mains

Cornish cod with Fowey mussels, pomme sarladaise, baby gem and beurre blanc
Wood pigeon, leg en croûte, king cabbage, roasted chestnuts, Agen prunes and cognac sauce
Wild sea bass, Cornish crab, roasted fennel, sweet potato and bisque (+ £5.50)
Delica pumpkin tart, Jerusalem artichoke, roasted walnuts, pickled grapes and parmesan
Braised pork cheek, black pudding, kohlrabi, carrots, crab apples and sage
Cornbury estate fallow deer, potato pancake, smoked beetroot, chervil root and roasted garlic

Dessert

Honey bavarois, baklava, frosted pistachios and pear sorbet
Dark chocolate dome, earl grey crèmeux, hazelnuts and brown sugar ice cream
Warm rice pudding, winter fruits, marsala wine, cardamom ice cream
Passion fruit meringue, coconut ice cream and caramelised mango
Apple Tarte Tatin with vanilla ice cream
Cheese from the board (+ £6.00)

£55.00 for three courses

Coffee or infusions with Petit fours: £4.50, mineral water: £3.95 (75cl btl.)

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

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free