

# 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

## Lunch January 2018

### Starters

Egg yolk raviolo, white onion velouté, tarragon and Wiltshire black truffle  
Grilled Scottish salmon, brandade, beetroot and smoked eel dressing  
Butternut squash velouté, aubergine caviar, crostini and crème fraîche  
Guinea fowl and smoked chicken terrine, persimmon and baby leeks  
Roasted cuttlefish, red wine braised mushrooms, salsify and pickled endive  
Orkney scallops, brown shrimps, shitake mushrooms and dill sauce (+ £7.50)

### Mains

Cornish cod with Fowey mussels, pomme fondant, samphire and beurre blanc  
Wild sea bass, Cornish crab, roasted fennel, sweet potato and bisque (+ £5.50)  
Wood pigeon, leg en croûte, king cabbage, roasted chestnuts, Agen prunes and cognac sauce  
Braised pork cheeks, black pudding, caramelised kohlrabi, carrots and sage  
Delica pumpkin tart, Jerusalem artichoke, walnuts, roasted grapes and balsamic  
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)

## £35.00 for three courses

Coffee or infusions with Petit fours: £3.95, 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.**