

# T H E   G L A S S H O U S E

Scottish salmon, smoked eel, brandade and beetroot  
*2016 Côtes de Provence, Château Roubine, Grenache/Cinsault France*

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Egg yolk raviolo, white onion velouté, Wiltshire black truffle  
*2014 Wijnkasteel Genoels Elderen, Blue Label, Chardonnay, Belgium*

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Venison, potato pancake, smoked beetroot and chervil root  
*2014 La Terre di San Leonardo, Cabernet Sauvignon/Merlot, Italy*

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Any dessert of your choice  
*See dessert menu with wine pairing*

Optional cheese for two: £10.00

**£45.00 for four courses**  
**£75.00 with wine paring**

Coffee or infusions: £3.95, 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**