GLAZE RESTAURANT| THE DINE & DEVOUR MENU

A Selection of Modern British & Authentic Indian Dishes

◆ denotes an Authentic Indian dish

SMALL BITES

Artisan Bread & Oil (GFA, VEA, V), £2.50 (per person)
Marinated Olives, £5

Papadums (GF, V), £4.00
Indian Pickle (GF, V), £3.00

Vegetable Samosas (V), £6.00
Onion Bhaji (GF, V), £6.00

STARTERS

Looking for more Vegan and Vegetarian Options? Ask your server to see the Vegan Menu!

Soup of the Day (VEA, GF, CD)
Crusty Roll | Butter

Treacle Cured Salmon (CF, CD, GF)
Horseradish Crème Fraîche | Caviar Oil Emulsion

Chicken Liver Pate (CD, CG)
Pickled Carrot | Peach Chutney | Pitta Toast

Caramelised Onion, Fig & Blue Cheese Tart (V, CD, CG)
Belgian Endives, Walnut Vinaigrette

◆ **Malai Chicken Tikka** (CD, GF, CE)
Kachumber Salad | Mint & Tamarind Chutney

◆ **Authentic Vegetable Samosas** (V, CG, DF, CE)
Tamarind Chutney | Salad | Spiced Mayonnaise

MAINS

All Indian Main Courses are served with Pilau Rice & Side Salad

Cornfed Chicken Ballotine (CD, GF)
Creamy Mash | Tenderstem Broccoli | Mustard Cream Sauce

Rebellion Beer Battered Cod (CG, DF)
Hand Cut Chips | Mint & Pea Purée | Tartar Sauce | Caramelised Lemon

Braised Shin Beef (CD, GF)
Mashed Potatoes | Green Beans | Wild Mushroom | Bordelaise Sauce

Artisan Mac & Cheese (V, CD, CG)
Pasta cooked in creamy sauce and gratinéed with mixed artisan cheese

Courgette Cannelloni (VE, GF, DF)
Aubergine | Peppers | Roasted Plum Tomato Sauce | Greens | Potatoes

◆ **Chicken Tikka Masala** (CD, GF)
Coconut, Onion & Tomato Gravy | Pilau Rice | Salad Garnish

◆ **Kadai Vegetable** (VE, GF, DF)
Baby Corn | Spiced Tomato Sauce | Basmati Rice

◆ **Paneer Butter Masala** (V, CD, GF, CN)
Indian Cottage Cheese | Creamy Tomato Sauce | Salad | Pilau Rice

SAUCES * £3

Blue Cheese | Beef Jus | Garlic Butter | Peppercorn | Mustard Cream

TANDOORI NAAN £4.50 ea

Plain Naan
Garlic Naan
Tandoori Roti (V) £4.00
Cheesy Naan £5.50
Spicy Naan

SIDE DISHES

Skinny Fries (VE)	**£5.50**	Sweet Potato Fries (V, GF)	**£7.00**	Saag Makhai (GF, V)	**£6.00**	Raita (GF, V)	**£4.00**
New Potatoes, Chorizo & Tomato (GF)	**£6.00**	Mashed Potato (VE)	**£5.50**	Jeera Aloo (GF, V)	**£6.00**	Onion Bhaji (GF, V)	**£6.00**
Rocket and Parmesan Salad (V, GF)	**£5.50**	House Salad (V, GF)	**£5.50**	Vegetable Samosas (V)	**£6.00**		
Hand Cut Truffle Chips Parmesan | Parsley	**£6.00**	Tenderstem Broccoli (V) Chilli | Almond | Crème Fraîche	**£5.50**				

DESSERTS

Sticky Toffee Pudding (V, CG, CD)
Toffee Sauce | Vanilla Pod Ice Cream

Hazelnut Praline Tart (V, CG, CD, CN, CE)
Clotted Cream | Salted Caramel Sauce | Tuile

Fresh Fruit Platter with Sorbet (VE, GF, DF)

Selection of Three Cheeses (V, CD, CG) (+£5 Supp.)
Artisan Biscuits | Chutney | Celery | Grapes

◆ **Traditional Gajar Halwa** (V, CD, CN, GF)
Carrot Halwa | Pistachio | Vanilla Ice Cream

◆ **Gulab Jamun (Cheesecake)** (V, CD, CG, CN)

All Indian dishes Halal.

Allergen Codes: CG Contains Gluten · CD Contains Dairy · CF Contains Fish · CN Contains Nuts · CE Contains Egg
GF Gluten Free · DF Dairy Free · V Vegetarian · VE Vegan · GFA GF Option Available · VEA Vegan Option Available

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order. Detailed allergen information is available upon request.
We cannot guarantee the total absence of allergens in our dishes.

Drinks List

Two Courses, £30 | Three Courses, £37

Available Monday to Thursday and for guests with inclusive dinner packages throughout the week.
Looking for additional choice? Our Restaurant Menu featuring an extended selection of dishes is also available on selected dates.
Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.