GLAZE RESTAURANT MENU

Featuring our full restaurant selection and seasonal specials

MODERN BRITISH & CONTINENTAL

Artisan Bread & Oil ● ¤ (v), £2.50 (per person)
Marinated Olives, £5

SMALL BITES

Papadums* (v), £4.00
Indian Pickle* (v), £3.00

AUTHENTIC INDIAN

Vegetable Samosas (v), £6.00
Onion Bhaji* (v), £6.00

STARTERS

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

Confit Celeriac, Pear and Truffle Velouté (vg) (df) *
Celeriac Crisp | Pear Chiffonade

Treacle and Whiskey Cured Salmon *
Horseradish Crème Fraiche | Caviar Oil Emulsion

Chicken and Ham Hock Press (df)
Charred Cauliflower | Poached Pear and Mustard Dressing

Chicken Liver & Cognac Terrine
Pickled Carrot | Peach Chutney | Pitta Toast

Caramelized Roscoff Onion, Fig & Blue Cheese Tart (v) (cn)
Belgium Endives | Granny Smith Apple | Walnut Vinaigrette

Murgh Malai Tikka * (cn)
Cheese & Yogurt | Cooked in Charcoal Clay Oven

Kashmiri Sheek Kebab *
Minced Lamb Marinated with Spices Cooked in Tandoor

Jaitun Tandoori Salmon *
Greek Yoghurt Marinade with Olive Paste and Spices

Emerald Paneer Tikka * (v)
Mint Marinade | Coriander & Fresh Herbs

Bhalla Papdi Chaat (v)
Lentil Dumpling | Sweet Yoghurt | Pomegranate | Chaat Masala | Crushed Papdi

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MAINS

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

Duo of Chicken with Ballotine & Confit Chicken *
Sweetcorn Puree | Sautéed Greens | Caramelized Shallots | Corn Jus

Braised Lamb Rump *
Braised Red Cabbage | Pea Puree | Potato Pave | Rosemary Jus

Duo Pork Fillet & Pork Cheek *
Cauliflower Purée | Rainbow Chard | Porcini Mushroom Sauce

Sirloin Steak (df) * (+£5 Supp.)
Tenderstem Broccoli | Confit Mushroom | Hand Cut Chips

Pan Seared Red Snapper *
Wild Mushroom & Artichoke Ragu | Squash Puree | Fennel Crisp

Courgette Cannelloni (vg) (df) *
Aubergine Compote | Roasted Plum Tomato Sauce

Kori Gassi * (df)
Chicken Thigh | Onion Tomato Gravy | Mustard Seed and Curry Leaves

Gosht Beliram *
Tender Lamb with Yoghurt | Grounded Coriander and Brown Curry

Grilled Seabass with Moilee Sauce (df)
Vegetable Medley Served with Plain Naan

Paneer Buhkara (v) (cn) *
Pruned Stuffed Cottage Cheese Dumplings | Tomato & Cashew Gravy

Kumbh Matar * (v) (cn)
Mushroom | Garden Peas | Indian Saffron Gravy

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

DESSERTS

White Chocolate & Pistachio Mousse (v) (cn)
Strawberry Sorbet | Dark Chocolate Soil | Chocolate Shard Cream

Rhubarb & Vanilla Pod Cheesecake (v)
Stewed Rhubarb | Short Crust Coconut Crumb | Honeycomb Ice-Cream

Hazelnut Praline Tart (v) (cn)
Clotted Cream | Salted Caramel Sauce | Tuile

Caramelized Peach Mascarpone & Clementine Chantilly (v) (cn) *
Raspberry Sorbet |Roasted Nut Soil

Three British Artisan Cheeses (v) ● (+£6 Supp.)
Seasonal Chutney | Celery | Grapes | Biscuits | Ask for Today's Selection

Traditional Gajar Halwa * (v) (cn)
Carrot Halwa | Pistachios | Vanilla Ice Cream

Gulab Jamun Cheesecake (v)
Short Bread Crust | Lemon Sorbet

Warm Saffron & Hazelnut Kheer * (v) (cn)
Rice Cooked in Condensed Milk served with Peach Compote

All Indian dishes Halal.
* – Gluten Free | ● – Gluten Free Option Available
(df) - Dairy Free (v) – Vegetarian | (vg) – Vegan | ¤ – Vegan Option Available | (cn) - Contains Nuts
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.

Two Courses, £37 | Three Courses, £45

Guests staying on dinner-inclusive packages may enjoy our Dine & Devour Menu. Please speak with your server regarding upgrade options.
Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.

Drinks List