



THE GLASS HOUSE
WYNYARD HALL

Lunch

Aperitif

Garden to Glass Cocktail	£7.00
Georges Homemade Lemonade	£3.50

Small Plates

Ideal For Sharing

Fresh baked focaccia, olives (VG)	£5.00
Garden vegetable soup, house focaccia (VG)	£6.00
Calamari in chickpea and garden fennel pollen batter lemon aoli (GF)	£9.00
Garden beetroot hummus, house pita bread (VG)	£7.00
Smoked Salmon, caper & dill crème friache, pickled lemons, foraged watercress, toast	£9.00
Cauliflower, cumin and spinach fritters, minted yogurt (V)	£7.00
Italian and spanish charcuterie board manchego cheese	£14.00
Wild foraged mushroom and asiago cheese arrancini pizzaiola sauce (V)	£8.00
Spiced local lamb kofta, tzatziki, garden salad	£9.00
Roasted garden squash, goat cheese, toasted seeds & pomegranate & honey dressing	£8.50
Burrata, grilled garden vegetables, sourdough croutons	£8.50

Big Plates

In-house fresh made fettuccine, tender stem broccoli, walnuts (V)	£12.00
Grass fed chicken, gem lettuce, courgettes, ricotta salad	£14.00
Steamed plaice, spinach, smoked chowder	£18.00
Garden vegetable risotto, watercress, herb oil (VG)	£14.00
Dry Aged Flat Iron steak, kale salad, hand cut chips, peppercorn Sauce	£23.00

Confit duck leg with garden runner beans and garden okra	£19.00
Grilled R&J 10oz Black Angus rib eye steak, kale salad, chips, peppercorn sauce	£32.00
Sides - Garden greens - Hand cut chips - Fries - Spinach - Garden Salad	£4.50

To Finish

Panna Cotta, biscotti	£6.00
Dark chocolate parfait, yoghurt sorbet and beetroot	£6.00
Bakewell tart, raspberry and basil compote, raspberry sorbet	£6.00
The Glasshouse tiramisu	£6.00