



THE GLASS HOUSE
WYNYARD HALL

The Glass House, that is located at the centre of our Kitchen Garden is a botanical celebration by both design and flavour. Our menus feature a delightful array of dishes crafted with the freshest seasonal produce harvested straight from our bountiful kitchen garden.

Starters

Sweet Potato & Butternut Squash Soup, Rosemary Focaccia (VG)

Italian & Spanish Charcuterie Board

Smoked Chicken & Chorizo Arancini, Truffle Mayonnaise

Chicken Liver Parfait, Garden Apple & Ale Chutney, Focaccia Crout

Dill Cured Salmon, Horseradish Cream, Crispy Capers (GF/DF*)

Main Course

Roasted Dry Aged Striploin of Beef

Herb Roasted Chicken

Roasted Loin of Pork

All served with roasted garden vegetables, Yorkshire pudding, garden herb gravy and side of seasonal greens

Pan fried Sea Bream, Wilted Garden Greens, Curried Mussel Velouté (GF/DF*)

Vegetarian Roast; Roasted Vegetables, Roast Potatoes, Yorkshire Pudding, Onion Gravy

Butternut Squash Risotto, Toasted Seeds, Crispy Kale (VG*)

Sides £4.50

Cauliflower Cheese

Dessert

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Lemon Posset, Raspberries, Raspberry Sorbet

Spiced Apple Frangipane, Crème Anglaise

Black Forest Ice Cream Sundae

Mature Cheddar, Grapes, Chutney, Celery, Sourdough Crackers

2 Courses £29

3 Courses £32

All prices include VAT at the current rate. Please note a discretionary 10% service charge will be added to all bills. Before ordering your food and drinks, please make your server aware of any allergies. If you would like to know more about our ingredients please ask a member of staff. Dishes marked with (GF)(DF)(GF)(V)(VG)(N)(*) may need amendments to accommodate dietary restriction.