



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

Maturing Sunday

Maple Roasted Parsnip Soup, Homemade Bread (VG)(GF*)

Duck Terrine, Whipped Pate, Brioche, Estate Chutney (GF*) (DF)

Mackerel Pate, English Sourdough Crumpet (DF)

Burrata, Roasted Figs, Aged Balsamic, Local Honey (GF) (V)

Pea And Shallot Ravioli, Parmesan Cream, Feta, Hazelnut (V)

Main Course

Roasted Loin of Pork

Roast Chicken

Dry aged Striploin of Beef

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

Vegetarian Roast Dinner , Roast Potatoes, Yorkshire Pudding, Onion Gravy (V)

Pan Roast Sea Bream, Warm Tartare, New Potato, Garden Veg (GF)

Homemade Gnocchi, Wild Mushroom, Leek (V)

Cauliflower Cheese £4.50

Dessert

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream (V) (NUTS)

Caramelized White Chocolate Panna Cotta, Kirsch Cherries, Honeycomb (GF)

Madagascan Vanilla Creme Brulee, Cranberry And Oat Biscuit (V) (GF*)

Rhubarb Eton Mess, Stem Ginger (GF)

Maple And Thyme Roasted Peach, Granola, Vegan Ice Cream (VE) (GF*)

2 Courses £31 3 Courses £34

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.

(V) = Vegetarian (VG) = Vegan