



Your local neighbourhood eatery - A relaxed spot to gather, share and enjoy good food with good company.
Our menu celebrates simplicity and flavour, with stone baked pizza, generous sharing boards and fresh seasonal dishes

Snacks

Mixed Olives £3
Smoked Almonds £3.5
Padron Peppers, Rosemary Salt, Aioli £5
Hummus, Pomegranate, Flat Bread £5
Homemade Focaccia, Olive Oil, Balsamic £5

Sharing

Cured Meats, Marinated Olives, Home Made Focaccia, House Pickles (DF)(GF*) £15 Per Person
Hummus, Whipped Feta & Roasted Tomatoes, Marinated Olives, Sesame Cracker £12pp

Starters

Honey and Parsnip Soup, Fresh Focaccia (V)(GF*) £10
Salmon Fishcake, Warm Tartar Sauce, Poached Egg £14
Whipped Feta, Roasted Tomatoes, Cracker £10
Burrata, Balsamic, Roasted Figs £12
Spiced Calamari, Lemon Aioli (GF)(DF) £10
Beetroot Cured Trout, Raddish, Herb Yogurt, Homemade Cracker £10

Mains

Slow Cooked Braised Beef Short Rib, Creamy Mash, Crispy Onions, Red Wine Sauce £24
Lamb Ragù, Nduja, Ricotta, Pappardelle Pasta (DF*) £18
Pan Fried Cod, Mussels, New Potatoes, Baby Leeks, Kale, White Wine Sauce, Herb Oil (GF) £24
Glasshouse Burger, Monterey Jack Cheese, Coleslaw, Smoked Bacon, Seasoned Fries £19
Chicken Cassoulet, Pancetta, Toulouse Sausage, Cannellini Beans (GF) (DF*) £18
Butternut Squash Risotto, Roasted Squash, Crispy Sage, Toasted Seeds (GF) (V*) £18

Sides

Seasoned Fries £5
Selection of Garden Vegetables £5
Garden Salad £5
Triple Cooked Chips £5
New Potatoes £5

All prices include VAT at the current rate. Please be aware of our 10% discretionary service charge.
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)(V)(VG)(N)(*) may need amendments to accommodate dietary restriction.



THE GLASS HOUSE
WYNYARD HALL

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Dessert

Pistachio Affogato, Espresso Shot, Pistachio Ice Cream (GF)(N) £8

Brownie, Vanilla Ice Cream, Homemade Granola £8

Christmas Pudding, Homemade Brandy Sauce £8

Lemon & Almond Cake, Lemon Syrup, Pistachio Ice Cream £8 (V)

Apple & Cinnamon Crumble, Vanilla Ice Cream £8 (GF)

Dessert Wine	50 ml	75ml
Rutherglen Muscat, Pfeiffer	£5.00	£7.50

Aromas of rich, raisined fruit greet the nose.
The palate is one of luscious fruit,with a lovely long finish.

Americano	£3.50
Latte	£3.60
Cappuccino	£3.60
Espresso	£3.00
Flat White	£3.80
Irish Coffee	£10.00
Liquor Coffee	£10.00
Hot chocolate	£3.80
Mocha	£3.60
Macchiato	£3.40
Tea	£3.20
Syrup Shot	£0.60

December Offers

Pizza & Pour £19 per person
Wednesday - Saturday 3pm - 6pm
One pizza of choice and a
125ml glass of house wine

Two for One on selected cocktails and
mocktails - Please see drinks menu for
details