



GLAZE RESTAURANT MENU

MODERN BRITISH & CONTINENTAL

Artisan Bread & Oil • ▫ (v), £4
Marinated Olives, £4.50

AUTHENTIC INDIAN

SMALL BITES

Papadums* (v), £3.50
Indian Pickle* (v), £2.50

Vegetable Samosas (v), £7.50
Onion Bhaji* (v), £5.00

STARTERS

Caramelised Celeriac Velouté • ▫ (v)
Chive Oil | Rye Bread

Chicken Liver & Orange Parfait •
Orange Marmalade | Rosemary & Sea Salt Focaccia

Wood Pigeon •
Charred Sweetcorn Salad | Pomegranate | Figs

Poached Salmon & Prawn Terrine
Basil Oil | Cucumber | Dill | Grilled Brioche

Compressed Watermelon (v)
Feta | Micro Rocket | Black Pepper Dressing

Murg Malai Tikka *
Marinated with Soft Cheese | Indian Spices | Herbs

Tandoor Sea Bass *
Tossed in Classic Tandoor Spices | Cooked in Clay Oven

Chicken Tikka *
Marinated with Yogurt | Indian Spices

Paneer Pakora * (v)
Chickpea Flour & Indian Cottage Cheese Fritters
Marinated with Spices

MAINS

Barbary Duck Breast *
Beetroot Fondant Potato | Squash Purée | Chicory | Cherry Jus

Corn-Fed Chicken Breast *
Dauphinoise Potato | Carrot Texture | Kale | Chorizo Oil

Fennel Marinated Red Snapper *
Squid Ink Risotto | Fennel | Grapefruit | Dill

Spinach & Ricotta Tortellini (v)
Basil Pesto | Cherry Tomato | Toasted Pine Nuts | Parmesan

Miso Cauliflower (ve)
Basil Pesto | Cherry Tomato | Toasted Pine Nuts | Parmesan

Sirloin Steak (+£3.75 Supplement) *
Garlic & Herb Mushroom | Roasted Cherry Tomato | Hand Cut Chips

SAUCES £3


Bearnaise* | Beef Jus* | Garlic Butter* | Peppercorn*

Chicken Dhansak * 🍴
Chicken | Lentils | Spices | Tomato Sauce

Kashmiri Lamb Rogan Josh * 🍴
Dampokhtak Style | Slow Cooked Lamb | Aromatic Spices

Paneer Lababdar * (v)
Cottage Cheese | Cashew Paste | Tomato Gravy

Aloo Gobi * (v) (vg)
Mutter Cauliflower | Potato | Pea | Spiced Tomato Gravy



TANDOORI NAAN

£3.50 Plain Naan	£3.50 Buttered Naan
£4.00 Garlic Naan	£4.00 Spicy Naan 🍴

SIDE DISHES

Skinny Fries	£5.50	Sautéed Greens	£5.50
Sweet Potato Fries	£6.00	Mashed Potato	£5.50
Rocket and Parmesan Salad	£5.50	House Salad	£5.50

Aloo Palak* (v)	£5.95	Bombay Aloo* (v)	£5.95
Paratha (v)	£4.00	Raita* (v)	£3.00

DESSERTS

Caramel & Vanilla Mille Feuille
Forest Berries Sauce

Hazelnut & Chocolate Sphere
Chocolate Soil | Crème Fraiche Sorbet

Baked Sour Cream Cheesecake * (v)
Caramelised Spiced Apples

Almond & Pear Tart (v)
Raspberry Sorbet

Selection of Cheeses (£6 Supplement)
(Brie, Croxton Manor Cheddar & Stilton)
Seasonal Chutney, Celery, Grapes & Selection of Biscuits

Strawberry Panna Cotta *
Sorbet, Toasted Nuts and Chocolate Tuile

Mango Kheer *
Pistachio, Chocolate Soil and Honeycomb

Shahi Tukda
Toasted Nuts, Raspberry Sorbet and Micro Herbs

All Indian dishes Halal.

* – Gluten Free | • – Gluten Free Option Available
(v) – Vegetarian | (vg) – Vegan | ▫ – Vegan Option Available

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, £34 | Three courses, £42

When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Set Menu/Indian Set Menu. If wishing to dine via the All-day dining menu, you may receive additional charges. 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