



G L A Z E

RESTAURANT

## STARTER

### Soup of Day (V)

**Parmesan Crusted Egg (V)**  
Asparagus | Hollandaise Sauce

**Mackerel Escabeche**  
Orange | Horse Radish

**Goats Cheese Salad (V)**  
Honey | Basil

## MAIN

**Lamb Saddle**  
Herb Crust | Boulangère potato | English Asparagus

**Seabass**  
Olive Crushed Potato | Asparagus | Mango and Pineapple Salsa

**Corn Fed Chicken Breast**  
Confit Leg | Fondant Potato | Asparagus | Creamed Leeks

**Chef Picked Wild Garlic Gnocchi (V)**  
Green Asparagus | Wild Mushrooms

## DESSERT

**Fresh Fruit Platter**  
Melon | Pineapple | Water Melon | Kiwi | Fruit Sorbet

**Cheesecake**  
Dark Chocolate and Baileys | Vanilla Ice Cream

**Panna Cotta**  
Spiced poached pineapple | Coconut

**Artisan Cheeses | Grapes | Celery | Crackers**  
Somerset Brie | Croxton Manor Cheddar | Stilton

**Two courses, £25.95 | Three courses, £30.95**

All items listed may contain traces of nuts. If you have any concerns, please contact your waiter.  
The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.  
Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare