



## *The Glass House*

BY PHIL HOWARD

### TASTING MENU

Pommery Cuvée Louise



Cool almond soup with lobster, melon, green olives and cucumber

\*\*\*

Sauvignon de Touraine, Les Grenettes, Domaine Beausejour, 2018



Burrata with figs, rocket pesto, balsamic vinegar and olive oil

\*\*\*

Château D'Esclans Garrus 2019



Ravioli of scallops and crab with leeks and a basil dressing

\*\*\*

Chablis, Prieuré Saint Côme, 2018



Glazed short rib of beef with wild mushrooms and thyme

\*\*\*

Mullin Estates Wine Syrah Umbria IGT, 2016



Rice à la crème with blackberries and plums

\*\*\*

Château Petit Védrines, Sauternes, 2013

As there are many food ingredients that are classified as allergens,  
please speak to one of our team members if you have any questions.





## *The Glass House*

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### VEGETARIAN MENU

Pommery Cuvée Louise



Cool almond soup with girolles, melon, green olives and cucumber

\*\*\*

Sauvignon de Touraine, Les Grenettes, Domaine Beausejour, 2018



Burrata with figs, rocket pesto, balsamic vinegar and olive oil

\*\*\*

Château D'Esclans Garrus 2019



Ravioli of peas, white onions and new potatoes with lettuce

\*\*\*

Chablis, Prieuré Saint Côme, 2018



Double baked cave aged cheddar soufflé with leeks and emulsion of truffle

\*\*\*

Mullin Estates Wine Syrah Umbria IGT, 2016



Rice à la crème with blackberries and plums

\*\*\*

Château Petit Védrines, Sauternes, 2013

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### DAIRY-FREE MENU

Pommery Cuvée Louise



Cool almond soup with lobster, melon, green olives and cucumber

\*\*\*

Sauvignon de Touraine, Les Grenettes, Domaine Beausejour, 2018



Salad of figs with rocket pesto, scorched red onions, balsamic vinegar and olive oil

\*\*\*

Château D'Esclans Garrus 2019



Ravioli of peas, white onions and new potatoes with lettuce

\*\*\*

Chablis, Prieuré Saint Côme, 2018



Glazed short rib of beef with wild mushrooms and thyme

\*\*\*

Mullin Estates Wine Syrah Umbria IGT, 2016



Compote of English blackberries and plums

\*\*\*

Château Petit Védrines, Sauternes, 2013

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## *The Glass House*

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### NUT-FREE MENU

Pommery Cuvée Louise



Cucumber soup with lobster, melon, green olives and mint

\*\*\*

Sauvignon de Touraine, Les Grenettes, Domaine Beausejour, 2018



Burrata with figs, rocket, balsamic vinegar, parmesan, basil and olive oil

\*\*\*

Château D'Esclans Garrus 2019



Ravioli of scallops and crab with leeks and a basil dressing

\*\*\*

Chablis, Prieuré Saint Côme, 2018



Glazed short rib of beef with wild mushrooms and thyme

\*\*\*

Mullin Estates Wine Syrah Umbria IGT, 2016



Rice à la crème with blackberries and plums

\*\*\*

Château Petit Védrines, Sauternes, 2013

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### AFTERNOON TEA MENU

#### FINGER SANDWICHES

Sirloin of aged beef with horseradish and black pepper

Smoked salmon with jersey curd, dill and lemon

Cucumber with goats butter and smoked salt



Scones with clotted cream and strawberry jam



Vanilla cream and blackberry pots

Canelé de Bordeaux

Lemon tartlets with raspberry

Shortbread

Chocolate macaroon

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