



GLASS HOUSE

Luncheon Menu



Pommery Brut Rosé NV



AMUSE

Scottish langoustine,
confit garlic and langoustine bisque velouté,
summer truffle

STARTER

Burrata, pickled red fruit, toasted buckwheat (v)
Artisan bread and cultured butter

MAIN

Fillet of beef, sticky Hereford short rib,
summer potatoes, watercress

PUDDING

Vanilla and date custard tart, chardonnay poached pear (v)

...

*Louis Jadot Macon Village
Rimapere Plot 101 2022*

*Baron Edmond de Rothschild Château Malmaison 2016
M.Chapoutier 'Belleruche' Côtes du Rhône
Château La Gondonne Rosé Verité du Terroir*

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

