



## WELCOME

Headed up by irrepressible, award-winning wine expert and passionate foodie, Olly Smith, The Glass House is the perfect location for a light bite, lunchtime tippie, afternoon apéritif or a tastefully informal evening out.

In The Glass House, we bring the world of wine to you... varieties from around the globe, by the glass, by the bottle and, if you fancy, right by a plate of fabulous food.

There are also helpful suggestions in the menu on how best to match your chosen wine with the food you order.

## MINI AND MIGHTY

AVAILABLE INDIVIDUALLY OR YOUR CHOICE OF THREE DIFFERENT DISHES FOR 6.95

Bring your small plates to life with one of Olly's wine picks

<p><b>SPICED LAMB SKEWERS</b> 2.75 Bulgur Wheat Tabbouleh and Sumac Yoghurt <i>Great with: Rioja Crianza Belezos Bodegas Zugober, Rioja</i> <b>C D</b></p> <p><b>TEMPURA KING PRAWNS</b> 4.25 Patatas Bravas and Aioli Dip <i>Great with: Sanziana Pinot Grigio</i> <b>C D</b></p> <p><b>POPCORN CHICKEN</b> 2.75 Sticky Korean Sauce and Kimchi Slaw <i>Great with: Sunset Point Zinfandel Blush</i> <b>C D</b></p> <p><b>PEPPERED CHEESE POLENTA CHIPS</b> 2.25 Romesco Dip <b>V</b> <i>Great with: Fiano Masseria Bianca</i> <b>C D</b></p> <p><b>CURRY SPICED SEARED SCALLOPS*</b> 3.75 Mango Salsa and Onion Pakora <b>GF</b> <i>Great with: The Lane Pinot Gris</i> <b>C D</b></p> <p><b>CHICKEN LIVER PARFAIT</b> 2.75 Prune Purée and Rye Crispbread <i>Great with: Aigle les Murailles Chasselas, Chablais</i> <b>C D</b></p> <p><b>THAI BEEF SALAD</b> 2.75 Mint, Ginger, Basil and Jasmine Rice <b>GF</b> <i>Great with: The Money Spider Roussanne, D'Arenberg</i> <b>C D</b></p>	<p><b>TRIO OF CLASSIC, BROAD BEAN AND RED PEPPER HOUMOUS</b> 2.25 Mixed Pickles and Pitta Chips <b>V</b> <i>Great with: Manolesakis Estate Exis White</i> <b>C D</b></p> <p><b>STICKY OXTAIL BONBONS</b> 2.75 Roasted Garlic Mayonnaise and Parsley Crumb <i>Great with: Boom Boom Syrah</i> <b>C D</b></p> <p><b>HOT SMOKED SALMON SCOTCH EGG</b> 2.75 Sicilian Capers, Celeriac and Apple Slaw <i>Great with: Corney &amp; Barrow White Burgundy</i> <b>D</b></p> <p><b>CONFIT HEIRLOOM TOMATOES WITH PESTO, GARLIC AND BASIL</b> 2.25 on Sourdough Toast <b>V</b> <i>Great with: Miraval Rosé</i> <b>D</b></p> <p><b>SMOKED WILD MUSHROOM PÂTÉ</b> 2.25 Beetroot Crisps, Toasted Pumpkin Seeds and Grissini Sticks <b>V</b> <i>Great with: Château du Moulin-à-Vent</i> <b>D</b></p>
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## BIG AND BOLD

### PRIVATE BANQUET FOR TWO **GF**

18.00

*Great with: Colomé Estate Malbec* **D**

**6OZ GAUCHO BEEF PICANHA\*** with Chimichurri  
**4OZ FILET Tournedos\*** with Béarnaise Sauce  
**RED WINE GLAZED STICKY BEEF SHORT RIBS**  
Served with Triple Cooked Chips, Portobello Mushroom and Plum Tomato

### STEAKS

*Great with: Trinity Hill Gimblett Gravels Syrah 2018* **C D**

All our steaks come from Onley Grounds Farm in Warwickshire and are aged for a minimum of 28 days. Served with Triple Cooked Chips and Roasted Vine-ripened Cherry Tomatoes

**8OZ SIRLOIN STEAK\*** **GF** 7.50

**6OZ FILLET STEAK\* SURF AND TURF** 8.50  
with Garlic Prawns **GF**

**8OZ RIB EYE STEAK\* SURF AND TURF** 9.00  
with Garlic Prawns **GF**

All served with your choice of:  
Béarnaise • Mixed Peppercorn • Bordelaise Sauce

### SLIDERS

5.50

Three succulent Mini Burgers served with French Fries

**Pulled Beef Brisket** with Applewood Smoked Cheddar and Truffle Mayonnaise  
**Piri Piri Chicken** with Avocado  
**Lamb** with Tzatziki

*Great with: Jolly Olly Golden Ale* **D**

### PRESSED PORK SHOULDER, SLOW-COOKED COLLAR AND PORK HOCK BUBBLE AND SQUEAK

6.50

Roasted Carrots with Apple and Mustard Gravy **GF**

*Great with: Corney & Barrow White Burgundy* **D**

### NEPTUNE'S BOUNTY FOR TWO 16.00

*Great with: Pazo La Maza Albariño* **C D**

**SEARED SCALLOPS\*** with Sea Salt and Red Wine Vinegar  
**GARLIC BUTTER PRAWNS**  
**MORNAY-GLAZED HOT DRESSED CRAB**  
with Lemon Mayonnaise  
Served with French Fries and Baby Leaf Salad

### NORTH ATLANTIC HADDOCK IN CIDER BATTER WITH TRIPLE COOKED CHIPS

5.50

Minted Crushed Peas, Home-made Tartare Sauce and Pickles

*Great with: Badassière Picpoul de Pinet* **C D**

### SICILIAN-STYLE FISH STEW

6.50

Tiger Prawns, Red Mullet and Sea Bream in a Rich Tomato Bouillabaisse with Saffron Potatoes **GF**

*Great with: Plaimont Le Faîte Blanc* **C D**

### SPINACH AND RICOTTA PASTA PINWHEEL

4.50

Bocconcini, Tomato Ragu, Béchamel Sauce and Toasted Garlic Sourdough **V**

*Great with: Fiano Masseria Bianca* **C D**

### INDIAN FEAST

4.50

Paneer Kofta in Masala Sauce, Onion Bhaji, Dal Makhani, Kachumber Salad and Chapati **V**

*Great with: The Lane Pinot Gris* **C D**

## THREE-PIECE SWEETS

4.95 PER TRIO

DESSERTS ALSO AVAILABLE INDIVIDUALLY FOR 2.25 EACH

### BRITISH RETRO **V**

Chocolate Candied Walnut Whip,  
Strawberry and Elderflower Chocolate Wagon Wheel,  
Chocolate Sponge and  
Cherry Ice Cream Arctic Roll

*Great with: Offley Rosé Port* **C D**

### ASIAN FUSION **V**

Sweet Sticky Rice and Spiced Chocolate Crêpe,  
'Sushi' with Mango Pearls,  
Japanese Citrus Fruit Meringue Pie,  
Chocolate Ganache Wonton with a Matcha Green Tea

*Great with: Peller Estates Ice Cuvée Rosé* **D**

### VERY BERRY **V**

Raspberry and Nutella Tart,  
Blueberry and Lemon Frozen Parfait,  
White Chocolate Pop Cake,  
Strawberry and Cream Doughnut

*Great with: Innocent Bystander Sparkling Moscato* **C D**

### DON'T MISS OUT – GLUTEN FREE AND LOW SUGAR **V**

Chocolate Candied Walnut Whip,  
Blueberry and Lemon Frozen Parfait,  
White Chocolate Pop Cake,  
Japanese Citrus Fruit Meringue Pie

## CHEESE PLEASE!

### BRITISH ARTISAN CHEESE FOR TWO

5.50

Quince Jelly and Fine Biscuits

Please ask your waiter for today's cheese selection

*Great with: Blandy's 10-Year-Old Malmsey Madeira* **C D**

### DRINKS PACKAGE INCLUSIONS

- R** Refresh Drinks Package.
- A** Alcohol-Free Drinks Package.
- C** Classic Drinks Package.
- D** Deluxe Drinks Package.

Ask your bar waiter about our range of drinks packages available.

**V** vegetarian **GF** gluten free **VG** vegan

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts.

\* While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Our wild game menu items may contain shot.