

Seasons Snacks

Feeling peckish?
Our bar snacks are available;

Monday to Wednesday
9am until 4pm

Thursday to Saturday
9am until 10pm

Bar Snacks

Olives 5.50 **GF, DF**
Salted Peanuts 4 **NUTS**
Salted Crisps 2

Pastries

Cinnamon Swirl
Croissant
Chocolate Twist
Vanilla and Hazelnut Crown
VG, NUTS
3.95 each

Cream Tea

Plain Scone,
Currant Scone,
Clotted Cream,
Strawberry Jam,
Pot of Tea or Cup of Coffee 10.95

GF, VG available on request

 @TheGlasshouseBySeasons

 TheSeasonsCollection.co.uk

 Seasons Kitchen & Farm Shop



SEASONS
THE GLASSHOUSE

Seasons Kitchen Happy Hour and Night Cap

Supported by Remy Cointreau

Thursday, Friday and Saturday
5pm - 7pm & 9pm - close!

**Buy any two of the same cocktail
for £15**

Choose from:

Cosmopolitan

*Vodka, Cranberry Juice, Cointreau, Lime
Juice*

Pornstar Martini

*Vodka, Passoa, Passionfruit Puree, Vanilla
Syrup, Lime Juice, Prosecco Shot*

Lychee Martini

*The Botanist Gin, Kwai Feh Lychee
Liqueur, Lychee Syrup, Lemon
Juice, Cranberry Juice*

Margarita

Tequila, Cointreau, Lime Juice, Salt Rim

**Buy any two of the same mocktail
for £10**

Choose from:

Shirley Temple

Grenadine, Lemonade

Elderflower Refresher

*Apple Juice, Lime Juice, Elderflower Cordial,
Elderflower Tonic*

Virgin Lychee Martini

*N/A Seedlip, Lychee Syrup, Lemon Juice,
Cranberry Juice*

**Buy any two of the same Draught
for £8**

Choose From;

Guinness, Estrella or Shipyard Pale Ale



RÉMY COINTREAU

UK DISTRIBUTION

Seasons Mixologist List

Dolce Vita Spritz 15
Italicus, St Germain, Prosecco

Jungle Bird 14
Don Papa Rum, Campari, Lime Juice,
Pineapple Juice, Simple Syrup

One Piece 14
Ginger Infused Japanese Gin, Yuzu Sake, Peach
Infused Syrup, Dragon Fruit Powder, Yuzu
Mochi

Clover Club 15
The Botanist Gin, Creme de Framboise,
Lemon Juice, Raspberry Syrup, Egg
White

Spicy Tommy Margarita 12
Mezcal, Lime Juice, Tabasco, Agave Syrup

Peanut Butter Old Fashioned **NUTS** 12
Sheep Dog Peanut Butter Whiskey Liqueur,
Buffalo Trace Bourbon, Walnut Bitters, Dark
Chocolate

Mai Tai **NUTS V** 14
Mount Gay Eclipse, Cointreau, Orgeat Syrup,
Lime Juice, Bitters

Breakfast Martini 12
The Botanist Gin, Cointreau, Fresh Lemon
Juice, Fresh Orange Juice, Sugar Syrup

Peach Sidecar 14
Remy Martin 1738, Cointreau, Peach Syrup,
Super Citrus Juice

White Lady 12
The Botanist Gin, Egg White, Lemon Juice,
Tangerine Syrup

Lychee Martini 12
The Botanist Gin, Kwai Feh Lychee Liqueur,
Lychee Syrup, Lemon Juice,
Cranberry Juice

French 75 14
The Botanist Gin, Lemon Juice, Simple Syrup,
Champagne

Whiskey Highball 14
Classic Laddie Whiskey, Ginger Ale, Bitter

Our Story

Here at The Glasshouse, we believe every meal should be a celebration of time spent together, new experiences, quality ingredients, a new find or an old favourite. When you are dining with us in one of our Seasons Collection restaurants we look forward to sharing a celebration with you.

Our Kitchen is led by
Head Chef Dan Goodey.

Dan found his passion for cooking in his early teenage years after a conversation with a London Savoy chef.

Training with John Burton Race at the 2 Michelin starred L'Ortolan he moved onto Pennyhill Park Hotel learning every aspect of the kitchen. He has a wealth of experience supporting Karl Edmunds opening of The Bird in Hand in Sandhurst as well as being Head Chef at Coppid Beech Hotel, Crazy Bear and the 5 star Cliveden House Hotel.

Dan's experience also includes catering for large clients as Executive Chef for Nokia, Virgin Atlantic, Microsoft and Epsom Downs Racecourse.

Championing locally and sustainably produced high quality foods, his cooking style is unembellished to allow every elements' flavour to shine through in every mouthful.

We're delighted to invite you to join us at the bar or to dine in The Glasshouse, and have no doubt that your next experience will be the best one yet.

If you are interested in a larger range of cocktails, please ask our Mixologist for a recommendation.

Beanworks Coffees

Decaf available

Espresso	2.90
Double Espresso	3.50
Cortado	3.50
Macchiato	3.65
Americano	3.80
Latte	3.95
Cappuccino	3.95
Flat White	3.95
Mocha	3.95
Iced Latte	3.95
Babyccino	1.75
Hot Chocolate	3.95
Matcha Latte	4.10

Tea from the Manor, Loose Leaf 3.75

English Breakfast | Earl Grey |
Green Tea | Assam Peppermint Tea |
Decaf Tea | Darjeeling | Jasmine | Lemon
& Ginger | Liquorice | Rooibos | Rum
Arabica | Red Berries | Bird of Paradise |
Camomile | Fresh Mint Tea

Syrups 0.90

Caramel | Vanilla | Hazelnut **NUTS**

Alternative Milks 0.60

Oat Milk | Almond Milk **NUTS**

Seasons Ultimate Hot Chocolate 4.25

*Our creamy hot chocolate steamed
with hot milk and topped with
whipped cream and your choice of:
Fudge Pieces*

Chocolate Malt Balls,

Sprinkles,

Marshmallows,

Chocolate Smarties,

0.50 each or 3 for 1.20

Floater Coffees | Boozy Hot Chocolates 12

Baileys
Disaronno
Metaxa Brandy
Cointreau
Jameson
Mount Gay Rum

Classic Cocktails

*Please see our Signature Cocktails Menu for our
exclusive range.*

Mojito 12

Mount Gay Eclipse Rum, Lime, Sugar, Mint,
Soda

Aperol Spritz 12

Aperol, Prosecco, Soda Water

Cosmopolitan 12

Vodka, Cranberry Juice, Cointreau, Lime
Juice

Espresso Martini 12

Espresso, Vodka, Kahlua, Sugar Syrup

Pornstar Martini 12

Vodka, Passoa, Passionfruit Puree, Vanilla
Syrup, Fresh Lime Juice, Prosecco Shot

Margarita 12

Tequila, Cointreau, Lime Juice, Salt Rim

Negroni 12

The Botanist Gin, Campari, Vermouth

Classic Champagne 15

Remy Martin 1738, Angostura, Brown Sugar,
Laurent Perrier Champagne

Long Island Ice Tea 15

The Botanist Gin, Vodka, Tequila, Mount Gay
Eclipse Rum, Cointreau, Lime Juice, Coca-Cola

Seasons Specialty Mocktails

English Meadow 6.95

Blackberry Puree, Apple Juice, Elderflower
Cordial, Elderflower Tonic

Apple & Ginger Mojito 7.95

Apple Juice, Fresh Mint, Fresh Lime Juice,
Brown Sugar, Ginger Ale

Virgin Lychee Martini 7.95

Seedlip Grove 42, Lychee Syrup, Lemon
Juice, Cranberry Juice

Berrylicious 6.95

Raspberry Puree, Coconut Syrup, Fresh
Lemon Juice

Peach Iced Tea 7.95

Peach and Chamomile Syrup, Fresh Lemon
Juice, Lemonade

Elderflower Refresher 6.95

Apple Juice, Elderflower Cordial, Lemon
Juice, Elderflower Tonic Water

Soho 75 7.95

Seedlip Grove 42, Lychee Syrup, Lemon
Juice, Non-Alcoholic Prosecco

Shirley Temple 7.95

Grenadine, Lemonade

Virgin Fizzy Colado 7.95

Pineapple Juice, Lime Juice, Coconut
Syrup, Ginger Ale

SPIRITS

Softs

Belu Still Water 750ml	4.50
Belu Sparkling Water 750ml	4.50
Diet Coke 330ml	3.70
Coca-Cola Zero 330ml	3.70
Coca-Cola 330ml	3.80

Fever Tree Lemonade 200ml	3.20
Fever Tree Ginger Beer 200ml	3.20
Fever Tree Ginger Ale 200ml	3.20
Fever Tree Tonic 200ml	3.20
Fever Tree Light Tonic 200ml	3.20
Fever Tree Elderflower Tonic 200ml	3.20
Fever Tree Med Tonic 200ml	3.20

Draught Soft Drinks	250ml	500ml
Diet Coke	2.50	4.75
Coca-Cola Zero	2.50	4.75
Coca-Cola	2.50	4.75
Lemonade	2.50	4.75
Soda Water	0.50	1.00

Juices

Apple	3.75
Pineapple	3.75
Tomato	3.75
Cranberry	3.75
Freshly Squeezed Orange Juice	3.85

Luscombe Soft Drinks

A royal favourite and made with the finest quality organic whole fruits and blended with Dartmoor spring water.

Elderflower Bubbly 270ml	4.95
Sicilian Still Lemonade 270ml	4.95
Raspberry Crush 270ml	4.95
Hot Ginger Beer 270ml	4.95

Smoothie of the Day 6.95

Looking for a fruity boost to your day?

Our smoothie of the day is made with fresh fruit and vegetables sourced from our local suppliers.

Please ask a member of the team for today's blend.

Some of our soft drinks may contain Sulphites, please speak to your server if you have an allergy.

Aperitifs

Antica Red Vermouth 16.5%	9
Aperol 17%	8
Campari 25%	8
Lillet 17%	8
Martini Bianco 15%	8

Vodka

	25ml	50ml
Ketel One Vodka 40%	6	11
Grey Goose Vodka 40%	8	15

Gin

	25ml	50ml
The Botanist Gin 46%	6	11
Hendricks 41.4%	7	13
Mermaid 42%	7	13
Mermaid Pink 38%	7.50	14
Monkey 47 47%	8	15
135 East Japanese Gin 42%	7	13
Elephant Gin 45%	8	15
Warner's Rhubarb Gin 40%	9	17

Tequila

	25ml	50ml
La Chica 40%	5	9
Patron Silver 42%	7	13

Liqueurs

	All served as 50ml
Kahlua 20%	6
Southern Comfort 35%	7
Baileys 17%	7
Limoncello 30%	7
Disaronno 28%	7
Cointreau 40%	9
Luxardo White Sambuca 38%	9
Fortunella 36%	9
Belle De Brillet 30%	11

Rum

	25ml	50ml
Mount Gay Eclipse 40%	6	11
Mount Gay Black Barrel 43%	8	15
Mount Gay XO 43%	11	21
Don Papa 40%	7	12

Whisky & Whiskey's

	25ml	50ml
Togouchi Premium Japanese Blended Whisky 40%	8	15
Bruichladdich Single Malt Scotch 50%	7	13
Hatozaki 40%	6	11
Buffalo Trace Bourbon 40%	6	11
Balvenie 12yr Doublewood Single Malt 40%	7.50	14
Macallan Sherry Cask 12yr 40%	11	21
Elijah Craig 1789 Bourbon 47%	7.50	14
Lagavulin 16yr 43%	13	26

**Please ask your server for our full range of Spirits and Liqueurs*

BEERS, CIDERS & ALES**Draught Beer**

	Half	Pint
Estrella 4.6%	3	5.75
Shipyards APA 4.5%	2.90	5.60
Guinness 4.1%	3.50	6

Bottled Beer

Curious Brew 330ml 4.7%	4.95
Birra Morretti 330ml 4.6%	4.85
Becks Blue Non-Alc. 330ml 0.0%	4.50

Bottled Cider

Orchard Pig Reveller Cider 500ml 4.5% GF, VG	5.95
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Crafty Brewery Bottled Beers

Loxhill Biscuit, Golden Ale 500ml 3.6% GF, VG	5.50
Hop Tipple, IPA 500ml 4.2% VG	5.50
Arctic Fox, Pilsner 500ml 4.6% GF, VG	5.50

Brandy, Cognac, Armagnac & Calvados

	25ml	50ml
Metaxa Brandy 14%	6	11
Grappa Il Prosecco Nonino 41%	7	13
Remy Martin 1738 Cognac 40%	8	16
Remy Martin XO Cognac 40%	19	36

Remy Martin Louis XIII 40%	15ml	25ml	50ml
	68	125	250

Fortified Wines

	75ml	Bottle
Sandeman 'Don Fino' 15%	6	32
Sandeman 'Royal Ambrosante' 17%	8	45
Sandeman '20 Yr Tawny Port' 20%	17	110

Sweet & Dessert Wines

	75ml	Bottle
ISCIDER Claim 8%	5	28
ISCIDER 34 Brix 9%	8	52
Greywacke Botrytis Pinot Gris 12%	12	
Sese Passito 14%	12.50	
Giovanni Allegrini Recioto 14%	15	
Royal Tokaji Gold 10.5%	18	118

SPARKLING WINE

	125ml	Bottle
PONTEBELLO PROSECCO Veneto, Italy, NV, 10.5% Elegant and crisp, flavours of apricot, pear & citrus S	7.20	30
GALANTI PROSECCO ROSE Veneto, Italy, NV, 10.5% Delicate, flavours of summer fruits S	8	34
RATHFINNY English Sparkling, East Sussex, 2018, 12%		65
BOTTEGA NON ALCOHOLIC SPARKLING Sweet and fruity	4.50	21

CHAMPAGNE

	125ml	Bottle
TELMONT BRUT RESERVE Champagne, France, 12%		85
TELMONT ROSE RESERVE Champagne, France, NV, 12%		100
LAURENT-PERRIER LA CUVÉE Champagne, France, NV, 12%	16	90
LAURENT-PERRIER CUVÉE ROSÉ Champagne, France, NV, 12%	19	110
LAURENT-PERRIER VINTAGE 2012 Champagne, France, 2012, 12%		150
LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE Champagne, France, NV, 12%		180
GRAND SIÈCLE ITERATION N° 26 BY LAURENT-PERRIER Champagne, France		285
DOM PERIGNON Champagne, France, NV, 12.5%		295

ROSE WINE

	175ml	250ml	Bottle
'R' ROSATO, ALPHA ZETA Veneto, Italy, 2022, 12.5%, Aromas of strawberries and red cherry, with floral notes	7	10	29
LEFTFIELD Hawkes Bay, New Zealand, 2020, 12.5% A fruity rose with Strawberry and Crunchy Raspberry aromas at the forefront.	8	11	30
STUDIO ROSE MIRAVAL Côte du Provence, France, 2023 12.5%, Fresh with notes of grapefruit and white flowers S	11	15	42

WHITE WINE 175ml 250ml Bottle

MENDOZA UNOAKED CHARDONNAY FINCA FLICHMAN 7 10 28
 Argentina, 2023, 13.5%
 Fresh and fruity, tropical notes of pineapple and melon

TERRE ANTICHE GAVI DI GAVI 9.50 13 34
 Rovertto, Italy, 2023, 13%
 Lime zest nose, a lovely zip and verve on the palate, mineral finish

BARON DE BADASSIERE (Coming Soon) 10 14 36
 Picpoul de Pinet, France, 2022, 13%,
 Fresh, crisp apple, Citrus Nose **VG**

'P' PINOT GRIGIO, ALPHA ZETA 10 14 36
 Veneto, Italy, 2023, 12.5%,
 Ripe peach and pear **VG**

RIBBONWOOD MARLBOROUGH SAUVIGNON BLANC 11 16 42
 Marlborough, New Zealand, 2022, 12.5%
 Grapefruit peel, hint of gentle minerality

WESTERN CAPE FAIRTRADE CHENIN BLANC, LIBERTY FAIRTRADE 25
 South Africa, 2023, 12.5%,
 Delicate aromas of fresh apples, with stone and tropical fruits **VG**

LE SENIE', VIOGNIER, MANDRAROSSA 31
 Sicily, Italy, 2022, 13%,
 Aromas of ripe peaches and apricots **VG**

SENTIDIÑO' RÍAS BAIXAS ALBARIÑO 36
 Galicia, Spain, 2022, 12.5%
 Youthful and aromatic, tangerine, jasmine, and grassy aromas **VG**

POUILLY-FUME, DOMAINE JEAN-PIERRE BAILLY 54
 Loire, France, 2022, 13.5%
 Peach, citrus fruits and white flowers, with minerality **VG**

LES ENRACINES, NATURAL CHARDONNAY 67
 Burgundy, France, 2022 12.5%
 Fresh, Floral, Buttery, Pear **VG**

SANCERRE, JOSEPH MELLOTT 82
 Domaine des Chaintres, 2022, 12%
 Floral aromas of white blossom and grapefruit on the nose; the palate is refreshing and dry. **VG**

MEURSAULT, 'LE LIMOZIN' 2020 DOMAINE RENE MONNIER, CHARDONNAY 173
 France, 2018, 12%
 Elegant aromas, fruit notes, with long finish **VG**

All our by the glass wines are available in 125ml

EXCLUSIVE WHITE WINE
Subject to availability

CHATEAU DU COING DE ST FIACRE 65
 Muscadet-Sevre et Maine, France, 2017, 12%

MARKUS MOLITER 'GOLD TOP' 62
 Mosel, Germany, 2018, 7.5%

DARIO PINCIC 94
 Jakot, Italy, 2017, 13%

RED WINE 175ml 250ml Bottle

CHATEAU LOS BOLDOS CACHAPOAL VALLEY 7 10 28
 Cabernet Sauvignon, Chile, 2021, 13.5%
 Deep ruby red, cherries and cassis with herbal characters

SHIRAZ 16 STOPS 8 12 32
 South Australia, 2021, 14.5%
 Vibrant, dark fruit and spiced plum **VG**

MENDOZA MALBEC FINCA FLICHMAN 8.50 14 36
 Argentina, 2023, 14%
 Deep purple, red fruits complemented by notes of chocolate

PINOT NOIR LA CHEVALIÈRE, LANGUEDOC 9 14 38
 France, 2022, 12.5%
 Ripe cherry and strawberry **VG**

RIOJA CRIANZA BODEGAS LAN 9 14 38
 Spain, 2020, 13.5%
 Ripe red berries, with hints of vanilla and spice **VG, S**

PRIMITIVO DI PUGLIA, A MANO 33
 Italy, 2022, 13.5%
 Ripe dark fruit and raspberry with spicy notes **VG, S**

ALLUMEA ORGANIC NERO D'AVOLA MERLOT 35
 Scilia, Italy, 2022, 13.5%
 fruit forward and easy drinking **VG S**

FOG MOUTAIN, CABERNET SAUVIGNON 43
 California, USA, 2021, 13.5%
 Deep ruby colour with cherry and raspberry **S**

SAINT-GEORGES-SAINT-ÉMILION CHÂTEAU MACQUIN 49
 Bordeaux, France, 2020, 14.5%
 Deep ruby red, intense ripe red fruits and spice **VG**

LITINA BARBERA D'ASTI 58
 Costigliole D'Asti, Italy, 2019, 15%
 Dry, warm, full bodied, smooth

EXCLUSIVE RED WINE
Subject to availability

TERRE DI SAN LEONARDO 70
 Italy, 2017, 13%

J'NOON, 'AKLUJ RED' AKLUJ 85
 India, 2017, 13.5%

CHIONETTI, 'RONCAGILE' 120
 Barolo DOCG Piemonte, Italy, 2017, 14%

SAN LEONARDO 145
 Italy, 2014, 13%

STAGS LEAP CELLARS, ARTEMIS 160
 Cabernet Sauvignon, US, 2017, 15%

SAN LEONARDO 170
 Italy, 2015, 13%

GAJA, 'DAGROMIS', BAROLO DOCG, 180
 Piemonte, Italy, 2016, 14%

YERAZ, ZORAH 280
 Armenia, 2013, 13.5%

PETROLO, 'GALATRONA', 295
 Chianti Colli Aretini, Italy, 2017, 14.5%

ANTINORI, GUADO AL TASSO, BOLGHERI 300
 Tuscany, Italy, 2010, 14%