

# SEASONS

THE GLASSHOUSE

Seasons  
Lunch and Dinner  
Menu  
Monday - Saturday

## FOR THE TABLE

**Halloumi Fries V**  
Gochujang BBQ Sauce  
10.95

**Warm Sourdough V 6**  
*Sea Salt and Black Garlic Abernethy Butter*  
**GF** Available on request

**Crispy Paprika Olives,**  
Sriracha Aioli **DF**  
6.50

**Salt and Pepper Squid**  
Citrus Yoghurt  
9.95

**Seasons Biltong DF GF**  
9.95

## STARTERS

**Butternut Squash and Rosemary Soup** 11.95  
Toasted Seeds, Chilli Oil **VG, GF**

**Pulled Ham Hock Croquettes** 11.95  
Apple, Celeriac, Burnt Apple Puree

**Cured Salmon DF GF** 14.95  
Pickled Beetroot, Shaved Fennel, Basil Oil

**Confit Tomato Bruschetta V** 12.95  
Honey Whipped Feta **VG** Available on request

**Grilled Mackerel NUTS** 12.95  
Toasted Sourdough, Tomato Fondue

## MAINS

### Tandoori Chicken DF NUTS

**Whole Roast Chicken Sharer for Two** 45.95    **Half Roast Chicken for one** 24.95  
Roast Chicken, Cumin Fried Potato, Flat Bread, Bombay Crumb, Raita  
*Please note this dish can take up to 40 minutes to cook*

**Blood Orange Braised Fennel & Quinoa Salad GF** 18.95  
**VG** Available on request  
Pomegranate Molasses, Sumac, Whipped Feta  
*Add Chicken Breast 6 | Cured Salmon 6 | Halloumi 6*

**Korean Pork Belly DF** 24.95  
Gochujang BBQ Hispi Cabbage,  
Korean Fried Rice

**Seasons Bhaji Burger VG** 19.95  
Mango Chutney, Coconut Yoghurt Raita,  
Carrot Slaw, Vegan Brioche Bun, Curry  
Mayonnaise, Chaat Masala Fries

**Pan Fried Stonebass** 26.95  
Confit Tomato, Nduja, Orzo Pasta

**Seasons Dry Aged Rib Cap Beef Burger NUTS** 20.95  
Cheddar Cheese, Crispy Bacon, Seasons  
Burger Sauce, Pickles, Onion Sourdough Bun,  
French Fries **GF** Available on request

**Beef Pot Pie** 27.95  
Braised Beef Shin, Puff Pastry Top  
*Your Choice of Chips, Salad or Greens*

**Seasons Chicken Caesar Salad** 20.95  
Grilled Chicken, Lettuce, Smoked Bacon,  
Rustic Croutons, Shaved Parmesan,  
Caesar Dressing

**Harissa Spiced Cauliflower Steak VG** 21.95    **8oz Bavette Steak GF DF** 28.95    **10oz Rib Eye Steak GF DF** 41.95    **12oz Sirloin Steak GF DF** 43.95

*All served with Hand Cut Chips and Rocket GF*  
Add one of our homemade sauces 3.50 each: Peppercorn **GF**, Blue Cheese Butter **GF**, or Smoked Chilli and Garlic Butter **GF**

## SIDES 6

Hand Cut Chips **VG, GF**

Buttered Seasonal Greens **GF**

Rocket Salad **GF, DF**

French Fries **VG, GF**

Small Seasons Caesar Salad

Orzo Pasta and Cherry

*Add Truffle Oil & Parmesan GF for 50p*

Tomato Salad

**VG** Vegan

**GF** Gluten Free  
Ingredients

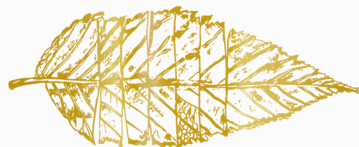
**DF** Dairy Free  
Ingredients

**V** Vegetarian

**NUTS** Contains Nuts

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available on request.

A discretionary service charge of 12% will be added to your bill.



# SEASONS

THE GLASSHOUSE

Seasons  
Desserts

## DESSERTS AND CHEESE

<b>Stem Ginger Sticky Toffee Pudding</b> <b>GF</b> Ginger Beer Sticky Toffee Sauce, Vanilla Ice Cream	9.95	<b>Dark Chocolate and Pistachio Tart</b> <b>NUTS</b> Pistachio Ice Cream	9.95
<b>Banoffee Nicker Bocker Glory</b> <b>GF</b> Banana Split Ice Cream, Clotted Cream Fudge, Chocolate Honey Comb, Toffee Sauce	9.95	<b>Apple and Bramble Crumble</b> <b>GF, VG</b> Served with Vanilla Ice Cream	9.95
<b>Lemon Posset</b> <b>GF</b> Lemon and Raspberry Posset, Raspberry Shortcake Biscuits	9.95	<b>Cheese Plate</b> Stilton   Godminster   Brie Crackers, Homemade Condiments	11.50
		<b>3 Scoops of Ice Cream or Sorbet</b> Ask a server for our Ice Cream Menu	7.95

**VG, GF** available on request

## LIQUEUR DESSERTS

<b>Peanut Butter Old Fashioned</b> <b>NUTS</b> Sheep Dog Peanut Butter Whiskey Liqueur, Angostura Bitters, Dark Chocolate	12	<b>Floater Coffees   Boozy Hot Chocolates</b> Baileys   Disaronno   Metaxa Brandy   Cointreau   Jameson   Mount Gay Rum	12
<b>Espresso Martini</b> Espresso, Vodka, Kahlua	12		

## TEAS

<b>Tea from the Manor, Loose Leaf</b> English Breakfast   Earl Grey   Green Tea   Assam Peppermint Tea   Decaf Tea   Darjeeling   Jasmine   Lemon & Ginger   Liquorice   Rooibos   Rum Arabica   Red Berries   Bird of Paradise   Fresh Mint Tea	3.75
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## COFFEE

<i>Decaf available</i>	
Double Espresso	3.50
Cortado	3.50
Macchiato	3.65
Americano	3.80
Latte	3.95
Cappuccino	3.95

*Fancy a nibble to sweeten up your coffee? Enjoy a baked pastry or scone, served between 9am and 4pm Sunday - Wednesday, and 9am and 6pm Thursday - Saturday.*

## PASTRIES

<b>Cinnamon Swirl</b> 3.95	<b>Chocolate Twist</b> 3.95	<b>Croissant</b> 3.95
<b>Vanilla and Hazelnut Crown</b> <b>VG, NUTS</b> 3.95		

## CREAM TEA

Plain Scone, Currant Scone, Clotted Cream, Strawberry Jam, Pot of Tea	10.95
<b>GF, DF</b> available on request, please ask a server for prices.	

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**GF** Gluten Free ingredients

**DF** Dairy Free ingredients

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@TheGlassHouseBySeasons



TheSeasonsCollection.co.uk



Seasons Kitchen & Farm Shop