



SEASONS

THE GLASSHOUSE

2 Courses - £30 3 Courses - £38
Must include one main, and one starter or dessert

Sunday Menu
February 2025

FOR THE TABLE

Vegetable Gyoza's 5.95
Soy Sauce

Cocktail Sausages 5.95
Honey & Mustard Dressing

Bread Board 5.00

Chicken Butter, Sundried Tomato & Herb Butter
VG / GF Available on request

Marinated Olives & Pickles 5.95
Cocktail Olives Mix, Pickles **GF, DF**

Whitebait 6.95
Lemon Mayonnaise

STARTERS

Caramelised Shallot & Sun-Blushed Tomato Tart
Glazed Goats Cheese, Mulled Wine Reduction **V**

Seasons Smoked Salmon Rilette
Smoked Salmon, Lobster & Dill Cream Cheese, Rye Bread **GF** Available On Request

Smoked Chicken & Duck Terrine
Chive Mayonnaise, Pickled Carrot, Pineapple & Hazelnut Chutney & Fennel Seed Crispbread **NUTS**

TO ROAST

Rosemary & Garlic Potatoes, Sage & Onion Stuffing, Carrot and Swede Mash, Meat Gravy

- Sirloin Of Beef
- Roast Turkey Breast
- Roast Pork Belly

Chestnut & Pumpkin Seed Nut Roast **VG, DF, NUTS**
Rosemary & Garlic Potatoes, Carrot & Swede Mash, Mushroom Gravy

SIDES 5.50

Buttered Seasonal Greens **GF**

Rocket Salad **GF, DF**

Hand Cut Chips **VG, GF**

French Fries **VG, GF**

Add Truffle Oil & Parmesan **GF** for 50p

CHILDREN'S SUNDAY ROAST

Served with all the trimmings

- Turkey 9
- Beef 9.50
- Pork 9

DESSERTS AND CHEESE

Butterscotch Tart **NUTS**
Hazelnut Ice Cream

Coconut & Lime Panna Cotta
Strawberry Ice Cream

Fruit Crumble
Vanilla Custard, Oat Crumble **GF, VG**

Sticky Toffee Pudding
Dates, Toffee Sauce, Vanilla Ice Cream

Seasons Soup

Artichoke & Truffle Soup, Wild Mushrooms, Sourdough Toast **VG GF** Available On Request

Smoked Beetroot Tartare

Avocado and Horseradish Crème Fraiche
VG /GF Available On Request

TO DINE

Pan Seared Hake

Lightly Curried Potato & Mussel Velouté **GF, DF**

Seasons Caesar Salad

Gem Lettuce, Smoked Bacon, Rustic Croutons, Shaved Parmesan, Caesar Dressing
Add Chicken Breast 6 / Smoked Salmon 6

Bhaji Burger

VG, GF

Mango Chutney, Coconut Yoghurt Raita, Carrot Slaw, Vegan Brioche Bun, Curry Mayonnaise, Chaat Masala Seasoned Fries

Dry Aged Rib Cap Burger

Cheddar Cheese, Crispy Bacon, Seasons Burger Sauce, Pickles, Sesame Seeded Bun, French Fries
GF Available On Request

Panko Breaded Chicken Burger

Cheddar Cheese, Seasons Burger Sauce, Pickles, Sesame Seeded Bun, French Fries

Black Forest Knickerbocker Glory

GF

Cherry Sorbet, Chocolate Ice Cream, Chocolate Brownie, Black Cherry Sauce, Black Cherries, Whipped Cream

Brownie of the Day

Chocolate Sauce, Vanilla Ice Cream

Cheese Plate

Stilton | Godminster | Brie | Crackers, Homemade Condiments

3 Scoops of Ice Cream or Sorbet

Ask a server for our Ice Cream Menu
VG, GF available on request

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.



Sunday Menu
January 2024

LIGHTER BITES

Cookies & Cream Buttermilk Pancakes 12.95

Biscoff & Caramel Sauce Buttermilk Pancakes 12.95

Coconut Yoghurt, Date Syrup & Blueberry Buttermilk Pancakes* 12.95

Roast Beef Focaccia 14.95

Served open, on Focaccia, with Rocket, Horseradish

Superfood Salad 14.95

Avocado, Azuki Beans, Black Rice, Chimichurri Dressing

Add Chicken Breast 6 / Smoked Salmon 6

Open Chicken Caesar Sandwich 14.95

Sourdough Toast, Chicken, Smoked Bacon, Lettuce, Caesar Dressing

Feeling a bit more peckish, why not add one side to one of the above dishes for £5.50?

SIDES

Buttered Seasonal Greens **GF**

Rocket Salad **GF, VG**

Hand Cut Chips **VG, GF**

French Fries **VG, GF**

Add Truffle Oil & Parmesan **GF** for 1.50

WINE OF THE DAY

A range of our Premium Wines are now available by the glass, 125ml or 250ml

FOG MOUNTAIN, CABERNET SAUVIGNON 8.50 | 17

California, USA, 2021, 13.5%

Deep ruby colour with cherry and raspberry

PAUL GALLY CHABLIS 12 | 24

Burgandy, France 12.5%

Apples and lemons and hints of tropical fruits on the nose. Buttery notes and mineral flavours

LITINA BARBERA D'ASTI 10.50 | 21

Costigliole D'Asti, Italy, 2019, 15%

Dry, warm, full bodied, smooth

MARKUS MOLITER 'GOLD TOP' 13 | 26

Mosel, Germany, 2018, 7.5%

Complex fruit aroma of these wines is solely from the natural sugar of the grapes

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GF Gluten Free
Ingredients

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Ingredients

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