



# SEASONS

THE GLASSHOUSE

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

Sunday Menu  
March 2025

## FOR THE TABLE

**Padron Peppers** 5.95  
Smoked Salt **VG**

**Popcorn Chicken** 6.95  
Wholegrain Mustard Sauce

**Bread Board** 5.00  
Salted Butter  
**VG / GF** Available on request

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

**Salt & Pepper Calamari** 6.95  
Lemon Mayonnaise

## STARTERS

**Roasted Cherry Tomato Tart**  
Feta, Balsamic Caramelised Onion **V**

**Thai Sweetcorn Fritters**  
Asian Slaw, Maple Soy Dressing Pickled Chilli **VG, GF**

**Beetroot Falafel**  
Feta, Roasted Tomato Hummus **VG, GF**

**Seasons Soup of the Day**  
Sourdough Toast **VG**  
**GF** Available On Request

**Smoked Chicken & Duck Terrine**  
Chive Mayonnaise, Pickled Carrot, Caramelised  
Onion 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

**Carrot & Cashew 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

**Dark Chocolate and Blackberry Tart**  
Blackberry Tart, Chocolate Dentelle, Vanilla Ice Cream

**3 Scoops of Ice Cream or Sorbet**  
Ask a server for our Ice Cream Menu  
**VG, GF** available on request

**Fruit Crumble**  
Vanilla Ice Cream, Oat Crumble **GF, VG**

**Sticky Toffee Pudding**  
Toffee Sauce, Vanilla Ice Cream

## TO DINE

**Pan Roasted Salmon** 21.95  
Asparagus and Pea Risotto, Lemon Puree **GF**

**Seasons Caesar Salad**  
Gem Lettuce, Smoked Bacon, Rustic Croutons, Shaved  
Parmesan, Caesar Dressing  
Add Chicken Breast 6 | Grilled Salmon 7

**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

**Cherry Bakewell Nicker Bocker Glory**  
Cherry & Amaretto Ice Cream, Cherry Sauce,  
Frangipane, Cherries, Almond Brittle, Whipped Cream  
**GF** Available On Request

**Brownie of the Day**  
Chocolate Sauce, Vanilla Ice Cream

**Cheese Plate**  
Stilton | Godminster | Brie | Crackers, Homemade Condiments

**Coconut & Lime Panna Cotta**  
Oat Crumb, Strawberry Ice Cream **VG, GF**

**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.



## 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

**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.