



Sunday Menu  
May 2025

# SEASONS

THE GLASSHOUSE

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

## FOR THE TABLE

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

**Popcorn Chicken** 6.95  
Wholegrain Mustard Sauce

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

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

**Salt & Pepper Squid** 6.95  
Lemon Mayo

## STARTERS

**Hot Smoked Salmon Pate** 12.95  
Sourdough Croute, Pickled Cucumber Salad

**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

**Slow Cooked Beef & Cheddar Croquettes**  
Pickled Cabbage, Mustard Mayo

## TO ROAST

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

- **Sirloin Of Beef**
- **Half Roast Chicken**
- **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

- **Chicken 9**
- **Beef 9.50**
- **Pork 9**

## DESSERTS AND CHEESE

**Mocha Crème Brulée**  
Chocolate Dentelle, Boudoirs Biscuit

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

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

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

## TO DINE

**Battered Fish of the Day**  
Minted Mushy Peas, Tartare Sauce & Chunky Chips  
**GF, DF**

**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,  
Clotted Cream 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 **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.



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## LIGHTER BITES

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**Cookies & Cream Buttermilk Pancakes** 12.95

**Biscoff & Caramel Sauce Buttermilk Pancakes** 12.95

**Coconut Yoghurt, Date Syrup & Blueberry Buttermilk Pancakes\*** 12.95

**Super Salad Bowl** 14.95

Hummus, Chickpeas, Roasted Cauliflower, Feta, Roasted Balsamic Vinaigrette  
Add Grilled Chicken 6 | Grilled Salmon 7

**Open Chicken Caesar Sandwich** 14.95

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

**Open Roast Beef Sandwich** 14.95

Sourdough Toast, Roast Sirloin of Beef, Mixed Leaves, Mustard Mayonnaise

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

## SIDES

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Buttered Seasonal Greens **GF** 5.50

Mixed Lead Side Salad **GF, VG** 5.50

Hand Cut Chips **VG, GF** 5.50

French Fries **VG, GF** 5.50

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

## WINE OF THE DAY

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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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