



SEASONS

THE GLASSHOUSE

LUNCH AND DINNER

Available to order Monday to Saturday 12:00pm - 3:30pm | Friday and Saturday 6:30pm - 9:30pm

NIBBLES TO SHARE

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

Salt & Pepper Squid 5.95
Lemon Mayonnaise **DF**

Assorted Bread Rolls 5.00
Salted Butter
VG, GF Available on request

Popcorn Chicken 6.95
Wholegrain Mustard Sauce

Padron Peppers 5.95
Smoked Salt **VG**

STARTERS

Seasons Soup 9.95
Todays Soup, Sourdough Toast **VG**
GF Available On Request

Roasted Cherry Tomato Tart 9.95
Feta, Balsamic Caramelised Onion **V**

Thai Sweetcorn Fritters 9.95
Asian Slaw, Maple Soy Dressing Pickled Chilli
VG, GF

Beetroot Falafel 9.95
Feta, Roasted Tomato Hummus **VG, GF**

Slow Cooked Beef & Cheddar Croquette 10.95
Pickled Cabbage, Mustard Mayonnaise

LIGHTER LUNCHES

Monday to Saturday 12:00pm - 3:00pm

Chicken Caesar Salad Open Sandwich 14.95
Sourdough Toast, Grilled Chicken, Smoked Bacon,
Shaved Parmesan, Lettuce, Caesar Dressing

Souvlaki Wrap 15.50
Grilled Chicken, Coleslaw, Cucumber, Yoghurt &
Tomato

Seasons Ploughman's Board 16.95
Freshly Baked Crusty Baguette, Cheddar, Honey
Mustard Ham, Red Onion Marmalade, Celery,
Pickled Onions, Chicken Liver Pate, Grapes

Super Salad Bowl 14.95
Hummus, Chickpeas, Roasted Cauliflower, Feta,
Roasted Balsamic Vinaigrette
Add Grilled Chicken 6 | Grilled Salmon 7

Spring Salad 15.95
Baby Potatoes, Asparagus, Peas, Radish, Baby
Spinach, Homemade Salad Cream **VG, GF**
Add Grilled Chicken 6 | Grilled Salmon 7

SIDES

Chunky Chips 5.50 **VG, GF**

French Fries 5.50 **VG, GF**

Buttered Seasonal Greens 5.50 **GF**

Rocket Salad 5.50 **VG, GF**

Small Seasons Caesar Salad 5.50

MAINS

Braised Beef Cottage Pie 24.50
Beef Shin, Minced, Beef, Mixed Vegetables, Clotted Cream
Mashed Potatoes, Side of Buttered Greens **GF**

Chicken Schnitzel 22.95
Lemon & Caper Butter, Fried Egg & French Fries

Puy Lentil & Three Bean "Cottage Pie" 17.95
Sweet Potato Mash Topping, Seasonal Greens **VG, GF**

Cornish Lobster, Prawn & Crayfish Mac & Cheese 22.95
Parmesan & Crispy Onion Crumb

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

Battered Fish of the Day 21.95
Minted Mushy Peas, Tartare Sauce & Chunky Chips **GF, DF**

Seasons Caesar Salad 17.95
Gem Lettuce, Smoked Bacon, Rustic Croutons,
Shaved Parmesan, Caesar Dressing
GF Alternative Available on Request
Add Grilled Chicken 6 | Grilled Salmon 7

Jerk Chicken
Sweet Potato Mash, Fried Plantain, Mango, Chilli & Lime Salsa
Half Chicken for one 21.95 | Whole Chicken to share 40.95
GF, DF
Please note this dish is cooked from fresh and can take 40 minutes to cook

Pesto Pasta 17.95 **V**
VG, GF Alternative Available On Request
Add Grilled Chicken 6 | Grilled Salmon 7

Seasons Beef Burger 19.95
Cheddar Cheese, Crispy Bacon, Seasons Burger Sauce, Pickles,
Lettuce, Tomato, Sesame Seeded Bun, French Fries
GF Available On Request

Panko Breaded Chicken Burger 19.95
Cheddar Cheese, Crispy Bacon, Seasons Burger Sauce, Pickles,
Lettuce, Tomato, Sesame Seeded Bun, French Fries

Bhaji Burger 18.95
Mango Chutney, Coconut Yoghurt Raita, Carrot Slaw, Vegan
Brioche Bun, Curry Ketchup, Chaat Masala Seasoned Fries
VG, GF

Load up with Truffle & Parmesan on your Chips or Fries! 1.50

SET MENU

Monday to Saturday
12:00pm - 3:00pm

Enjoy two courses for £22
or three for £27

TO START

Seasons Soup
Todays Soup, Toasted Sourdough **VG**
GF Alternative Available On Request

Tomato & Bocconcini Caprese Salad
GF

Thai Cod & Prawn Fish Cake
Asian Slaw & Gochujang Mayonnaise **GF**

TO DINE

Salmon, Fennel & Leek Quiche
Mixed Leaf, Chunky Chips

Tomato & Mozzarella Gnocchi
Fresh Basil
GF alternative Available On Request

**Chicken & Mushroom Puff Pastry
Pot Pie**
Seasonal Greens

TO FINISH

Pineapple Tart Tatin
Rum & Raisin Ice Cream

Brownie of the Day
Chocolate Sauce, Vanilla Ice Cream

3 Scoops of Ice Cream or Sorbet
Ask a server for our Ice Cream Menu,
VG, GF Available On Request

Please note our Set Menu cannot be used in
conjunction with any other offer or discount.

STEAKS

All of our Steaks are from Prime Hereford Select Beef and are served with your choice of Chunky Chips or French Fries

8oz Hereford Fillet Steak 35.00 **GF**

10oz Hereford Ribeye Steak 35.00 **GF**

Chimichurri **DF, GF** | Peppercorn **GF** | Mushroom Sauce **GF**
Additional Sauces 2.00 Each
Steaks are available **DF** on request

DESSERTS

Mocha Crème Brûlée 8.95
Chocolate Dentelle, Boudoirs Biscuit

Sticky Toffee Pudding 8.95
Dates, Toffee Sauce, Clotted Cream Ice Cream
GF Available On Request

Cheese Plate 11.50
Stilton, Cheddar & Brie with Crackers,
Homemade Condiments

Cherry Bakewell Nicker Bocker Glory 8.95
Cherry & Amaretto Ice Cream, Cherry Sauce,
Frangipane, Cherries, Almond Brittle, Whipped Cream
GF Available On Request

Chocolate Chip Cookie Skillet 8.95
Chocolate Sauce, Strawberries & Salted Caramel Ice
Cream

Coconut & Lime Pannacotta 8.95
Oat Crumb, Macerated Strawberries,
Strawberry Sorbet **VG, GF**

Basque Cheesecake 8.95
Caramel Sauce & Pouring Cream

3 Scoops of Ice Cream or Sorbet 8.95
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 & we cannot guarantee the total absence of allergens, as all are present in our kitchen and bar.
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

BREAKFAST

Available to order Monday to Sunday 9:00am - 11:45am

PANCAKES

Biscoff & Caramel Sauce Buttermilk Pancakes 12.95
VG Available On Request

Cookies & Cream Buttermilk Pancakes 12.95
VG Available On Request

Maple Syrup & Bacon Buttermilk Pancakes 12.95
VG, GF Available On Request

Coconut Yoghurt, Date Syrup & Blueberry Buttermilk Pancakes 12.95
VG, GF Available On Request

Blueberry Granola Bowl 8.25
Blueberry Compote, Coconut Yogurt, Date Syrup, Oat Granola **VG, GF**

Toasted Banana Bread 6.95 **NUTS**
Caramelized Bananas, Chocolate Whipped Cream

Seasons Full English 14.95
Pork Sausage, Smoked Bacon, Eggs, Hash Brown, Roasted Tomatoes, Mushrooms, Baked Beans, Toast
GF Available On Request

Seasons Plant Based Full English 13.85
This ISN'T Bacon, Plant Based Sausage, Smashed Chickpeas, Hash Brown, Roasted Plum Tomatoes, Mushrooms, Baked Beans, Malted Grain Toast **VG**
GF Available On Request

Seasons Breakfast Muffin 12.45
Sausage Patty, Smoked Streaky Bacon, Fried Egg, Hash Brown, Cheddar Cheese

Korean Fried Chicken & Waffles 13.85
Gochujang, Spring Onion, Sesame Seed

Smashed Avocado 12.75
Streaky Bacon & Poached Eggs on Sliced Toast **VG / V / GF** Available On Request

Seasons Home Smoked Salmon 13.25
Scrambled Eggs on Toast

PASTRIES

Vanilla & Hazelnut Crown 2.95 **NUTS**
Cinnamon Swirl 2.95
Chocolate Twist 2.95
Croissant & Preserve 3.95

CREAM TEA 10.95

Plain Scone, Currant Scone, Clotted Cream, Strawberry Jam, Pot of Tea
GF Available On Request

Eggs Florentine Croissant 12.75
Poached Eggs, Spinach, Hollandaise Sauce, Parmesan Cheese **GF** Available On Request

Eggs Benedict 12.75
Smoked Streaky Bacon, Poached Eggs, Toasted Muffin **GF** Available On Request
GF Available On Request

Eggs Royale 13.25
Seasons Home Smoked Salmon, Poached Eggs & Hollandaise Sauce on Toasted Muffin
GF Available On Request

BREAKFAST EXTRAS

Toast Rack with Butter & Preserve 2.95 | Extra Slice Toast & Butter 1 | Pork or Vegan Sausage 2 | Sausage Patty 2 | Smoked Streaky or Vegan Bacon 2 | Slices Home Smoked Salmon 4 | Eggs Cooked your way 2 | Hash Brown 2 | Roasted Tomatoes 1 | Portobello Mushrooms 1 | Pot of Baked Beans 1 | Crushed Avocado Pot 3 | Fresh Berries 2.50 | Syrup 1

TO DRINK

Breakfast Tipples

Breakfast Martini 12
The Botanist Gin, Cointreau, Lemon Juice, Orange Marmalade

Mimosa 9
Fresh Orange Juice, Prosecco

Bloody Mary 12
Ketel One Vodka, Tomato Juice, Worcestershire Sauce, Tabasco

Non-alcoholic options

English Meadow 7
Blackberry Puree, Apple Juice, Elderflower Cordial, Tonic Water

Berrylicious 7
Raspberry Puree, Coconut Syrup, Fresh Lemon Juice, Lemonade

Seasons Smoothie of the Day 6
Please ask your server for more details

Special Offers

£22 SET LUNCH MENU

Enjoy two courses* for **£22** or three* for **£27**
*Offer applies to one starter, one main course & one dessert per person.

FIZZ FRIDAY

25% OFF bottles of sparkling wines, Proseccos & champagnes all day, every Friday!

VOUCHERS

Treat your loved ones to our gift vouchers.
Available to purchase on our website.

HAPPY HOUR

Enjoy two cocktails* for **£15**, two mocktails* for **£10**
or two draught beers for **£8***

Friday - Saturday 5-7pm & 9-11pm

Offer based on selected drinks, and must order two of the same option.

CONTACT US

☎ 01276 408550

✉ TheGlasshouse@TheSeasonsCollection.co.uk

📍 Lavershot Barns, London Road, Windlesham, Surrey, GU20 6LL

🌐 TheSeasonsCollection.co.uk

📷 @TheGlasshousebySeasons

📘 TheGlasshousebySeasons



Tag us in your photos - we'd love to see your experience!

PRIVATE HIRE

At the Glasshouse, we offer our Private Dining Room as a personalised function room, holding up to 14 guests for meals and meetings.

We also offer Exclusive Hire of the whole restaurant for your Birthday, Anniversary or Wedding. Speak to a member of the team for more information.

SEASONS STREETFOOD

Reopening Soon!
Visit our website to see upcoming opening dates, menus and summer events....

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GF Gluten Free Ingredients

DF Dairy Free Ingredients

V Vegetarian

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