

Glasshouse

GIN TRIO

Choose 3 junipers (25ml)

Beefeater London Dry Gin, lime, juniper

Plymouth, cardamom, lime

Monkey 47, grapefruit, star anise

Beefeater 24, pomelo

Tanqueray 10, camomile, grapefruit

Brookmans, blueberries, orange peel

Beckett's, mint, coriander seeds, lime

Gin Mare, rosemary, olives

Silent Pool, grapefruit peel, flowers

STARTERS

Garden pea and mint soup, sour cream

Norfolk smoked chicken salad

Whipped goat's cheese, pickled heritage carrot, summer leaves

MAINS

Rosemary roast fillet of Scottish salmon, cauliflower crumb

Juniper braised Cumbrian ox-cheeks, oyster mushrooms

Confit leeks, Evesham broad beans, herb dumplings

SIDES

4.50 EACH

Triple cooked chips / Purple sprouting broccoli

Chervil buttered heritage carrots / Heritage potatoes

PUDDINGS

Blueberry Pavlova

Chocolate mousse, honeycomb, pink grapefruit sorbet

Lemon and honey posset, shortbread

3-COURSE LUNCH WITH GIN TRIO 42.00

3-COURSE DINNER WITH GIN TRIO 45.00

Foods described within this menu may contain nuts and other allergens.

Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill.

