



THE CEDAR TREE AT GLEWSTONE COURT

À LA CARTE DINNER MENU

Homemade Focaccia

Starter

- Salt Baked Celeriac with Kohlrabi Remoulade, Bramley Apple Puree & Nigella Seed & Orange Dressing 7
Wood Pigeon, Homemade Black Pudding, Picked Beets 9
Mackerel, Mackerel Pate, Oyster Sauce 8
Leek & Potato Soup 7
Lasagne of Scallop & Crab, Chive & White Wine Cream Sauce 10

Main

- Breast of Guineafowl with Pomme Anna, Chestnut Bisque, Wild Mushrooms & Buttered Early Spring Greens 19
Aged, Café de Paris Butter Glazed, Longhorn Fillet with King Oyster Mushrooms & Triple Cooked Chips 28
Crispy Burrata, Butternut Sage Gnocchi, Asparagus & Spinach 16
Miso Glazed Halibut, Parsnip Purée, Crushed Potatoes, Asparagus 21
Loin of Roe Deer, Dauphinoise Potatoes, Date Puree, Roast Onion, Jerusalem Artichoke & Roast Carrot 24

Side

- Triple Cooked Chips 3
Glacé Carrots 3
Early Spring Vegetable Medley 3
Rocket & Parmesan Salad 3

Dessert

- Chocolate Mousse with Vanilla Yogurt Cream 8
Pistachio & Raspberry Tart, Raspberry Ripple Ice Cream 8
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 7
Selection of Homemade Ice Cream & Sorbet 7
Selection of Three Local Cheeses, Biscuits, Figs & Pickled Walnuts 8

Coffee or Tea & Petit Fours 4



*A 12.5% service charge is applied to parties of 8 or more.
All prices are quoted per person and include vat at the prevailing rate.
If you have a food allergy or intolerance please let us know before ordering*