



GLAZEBROOK HOUSE

English Epicurean Evening with Emerging Vines

Thursday 18th July 2019

Smoked salmon dill scotch egg, horseradish mayonnaise

Langham Estate Sparkling Rosé

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Goats cheese & home-grown chive quiche

Woodchester Valley 'Orpheus' Bacchus

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Roasted Peach & Rachel's ewe's cheese, gooseberries from the garden

Furleigh Estate Bacchus Fumé

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Lobster cocktail, Marie rose bavaois, bisque jelly, crayfish popcorn

Lyme Bay Winery Pinot Noir Rosé

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Herb-roasted chicken breast, fondant carrot, Dawlish mushroom, pork belly fritter

Sharpham Vineyard Pinot Noir Précoce

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South West English cheese board

Montgomery ~ Somerset

Cornish Blue ~ Cornish

Sharpham Elmhirst - Devon

Knightor Mena Hweg

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Coffee & Petit Fours

Food Allergies and intolerances: all of our dishes are prepared in house. If you have certain allergies or intolerances and need guidance with our menu, please ask a member of staff for more information.