



GLAZEBROOK HOUSE

Sunday Lunch Menu

Nibbles

- Fish bon bons £4.00
- Whitebait £4.00
- Hummus & tortilla £4.00

Starters

- Ham hock terrine, asparagus, piccalilli puree, pickled onion £7.00
- Roasted tomato & basil soup, sourdough £ 7.00
- Cured salmon, honey roasted beetroot, horseradish cream £7.00
- Pea pannacotta, dressed Devon crab, lemon, cucumber £8.00
- Steamed bun
- Hoisin mayonnaise, Asian slaw
- Crispy Pork £8.00
- or
- Dawlish mushrooms & aubergine £8.00

Mains

- Roast sirloin, Yorkshire, trimmings £19.00
(+please add £3.00 supplement to set menu for beef)
- Roast pork, Yorkshire, trimmings £16.00
- White Wine Battered Fish & Chips, triple cooked chips, traditional condiments £16.00
- Pappardelle pasta, ratatouille, parmesan, rocket £14.00
- Sage gnocchi, wild mushroom, parmesan velouté £14.00
- Market fish, curried mussel chowder, corn, leeks, potato £23.00
- Steak Burger, skinny fries, tomato chutney, crispy bacon £13.00
- Add: Brie, Cheddar or Blue cheese £2.00

- Glazebrook salad
- Chicken £15.00
- Cured Salmon £15.00
- Ham Hock £15.00

Set Menu

- Choose any starter, main & dessert in **bold**.
- Two courses for £21 starter & main or main & dessert. Three courses for £26

Desserts

- Bakewell Tart, cherry sorbet £7.00
- Lemon Posset, raspberry sorbet, shortbread £7.00
- Sticky Toffee Pudding, toffee sauce, clotted cream £7.00
- Vanilla mascarpone, Glazebrook Gooseberries, pistachio £7.00
- Chocolate delicie, caramel, crème fraiche ice cream £7.00
- 5 Cheese Board, crackers, chutney, grapes, apple £10.00

Sides

- Triple cooked chips £4
- Greens £4
- Mixed Salad £4

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.

A discretionary 12.5% service charge will be added to your bill
And is split between all staff, thank you.



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