



GLAZEBROOK HOUSE

Nibbles

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

Starters

Beef & mustard croquette, béarnaise,
pickled mushrooms £8.00

Hamhock terrine, pickled shallots,
piccalilli puree £8.00

Steamed bun

Hoisin mayonnaise, Asian slaw
Dawlish mushrooms & aubergine £8.00

Seared scallops, chorizo jam, charred sweetcorn £11.00

Creamed curried parsnip soup, £ 7.00
parsnip crisp, bread

Smoked mackerel pate, pickled beetroot,
beetroot emulsion, croute £8.00

Desserts

5 Cheese Board, crackers, chutney, grapes, apple £10.00

Traditional Christmas Pudding, crème Anglaise £7.00

Spiced Buttermilk Pannacotta,
Winter berries £7.00

Sticky Toffee Pudding, clotted cream £7.00

Lime & Basil Tart, Italian meringue £7.00

Chocolate delicie, hazelnut and caramel ice cream £7.00

Petit Fours, coffee/tea £7.00

Mains

Phillip Warren prime dry-aged beef
Confit tomato, mushroom puree

Choice of:
Peppercorn sauce, Devon blue cheese butter or roasted
garlic butter

Fillet £29.00 **Sirloin** £24.00

Market fish, brown crab orzo,
crispy soft-shell crab £21.00

Roasted Confit Duck Leg, potato fondant,
braised red cabbage £20.00

Curried Cauliflower Fondant, sag aloo,
red onion bhaji, coriander yoghurt £14.00

Butternut Squash Risotto, roasted squash, curried
pumpkin seeds £14.00

Red Wine Braised Beef Cheek,
horseradish mash, carrot puree £21.00

White Wine Battered Fish & Chips, triple cooked
chips, traditional condiments £16.00

Sides

Triple cooked chips £4
Greens £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 venue staff, thank you. For tables of 4 or more this is non-discretionary, we hope you understand.