



# GLAZEBROOK HOUSE

## Sunday Lunch Menu

### Nibbles

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

### Starters

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- Beef & mustard croquette, béarnaise, pickled mushroom £8.00**
- Smoked mackerel pate, pickled beetroot, beetroot emulsion, croute £8.00**
- Creamed curried parsnip soup, parsnip crisp £ 7.00**
- Ham hock 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

### Mains

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- Roast sirloin, Yorkshire, trimmings £19.00**  
*(+please add £3.00 supplement to set menu for beef)*
- Roast pork loin, Yorkshire, trimmings £16.00**
- Butternut squash risotto, roasted squash, spiced pumpkin seeds £14.00**
- White Wine Battered Fish & Chips, triple cooked chips, traditional condiments £16.00**
- Market fish, brown crab orzo, crispy soft shell crab  
£21.00
- Curried cauliflower fondant, sag aloo, red onion bhaji,  
coriander yoghurt £14.00

### Set Menu

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

### Desserts

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- Chocolate delicie, hazelnut & caramel ice cream £7.00**
- Spiced Buttermilk Pannacotta, Winter berries £7.00**
- Sticky Toffee Pudding, clotted cream £7.00**
- 5 Cheese Board, crackers, chutney, grapes, apple £10.00
- Traditional Christmas Pudding, crème Anglaise £7.00
- Lime & Basil Tart, Italian meringue £7.00
- Petit Fours, coffee/tea £7.00

### 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 staff, thank you. For tables of 4 or more this is non-discretionary, we hope you understand.



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