



GLAZE RESTAURANT MENU

MODERN BRITISH & CONTINENTAL

AUTHENTIC INDIAN

SMALL BITES

Artisan Bread & Oil • ▫ (v), £2.50 (per person)
Marinated Olives, £5

Papadums* (v), £4.00
Indian Pickle* (v), £3.00

Vegetable Samosas (v), £6.00
Onion Bhaji* (v), £6.00

STARTERS

Looking for more Vegan and Vegetarian Options? Ask your server to see the Vegan Menu!

Carrot & Orange Velouté (vg) (df)
Chickpea | Cilantro Bon Bon

Hoisin Glazed Beef Ribs * (df)
Asian Cabbage Slaw | Spring Onion | Jus

Spiced Cured Salmon
Dill Sour Cream | Pink Grapefruit | Granary Toast

Confit Chicken & Ham Hock Terrine (df)
Piccalilli Texture | Sourdough Crisp

Artichoke & Caramelised Red Onion Tart * (v)
Apple Salad | Truffle Oil

Pahadi Murg Tikka * 🍴🍴

Rich Indian Spices | Coriander & Mint | Cooked in a Clay oven

Lazeez Gosht Kebab * 🍴🍴

Soft & Juicy Lamb Kebab | Home-Style Spices

Tandoori Seabass Fillet * 🍴🍴

Seabass | Indian Dry Herbs & Spices | Cooked in a Tandoor Oven

Aloo Tikki * (v)

Fried Potato Cake | Yogurt | Chickpeas | Pomegranate | Tomato | Onion

Hara Bhara Kebab (df) * (vg) 🍴🍴

Potato cake | Spinach | Peas | Garam Masala | Indian Herbs

MAINS

All Indian Main Courses are served with Pilau Rice & Side Salad

Classic Chicken Ballotine *

Parsley Mousse | Gratin Potatoes | Baby Carrots | Cacciatore Sauce

Slow-Roast Pork Belly

Truffle Mash | Black Pudding Bon Bon | Caramelised Apple | Wilted Kale | Cider Jus

Pan-Seared Seabass Fillet *

Olive Tapenade | Parsley Risotto | Crayfish Beurre Blanc

Slow-Cooked Lamb Shoulder * (df)

Crushed New Potatoes | Chantenay Carrot | Tenderstem Broccoli | Tarragon Jus

Char Grilled Sirloin Steak * (+£5 Supp.)

Vine Tomato | Portobello Mushroom | Triple Cooked Chips

Massaman Cauliflower Steak * (df) (vg)

Minted Pea Purée | Braised Pak Choi | Sunflower Seeds

SAUCES * £3

Blue Cheese | Beef Jus | Garlic Butter | Peppercorn | Mustard Cream

Sofiyani Gosht Hundi * (df) 🍴🍴🍴

Slow-Cooked Tender Lamb | Spices | Tomato Sauce

Chicken Makhani * 🍴

Tender Chicken | Cashew & Tomato Sauce | Cream | Butter

Fish Kolhapuri * (df) 🍴🍴🍴

Spiced Fish | Coconut | Onion | Rich Gravy

Lahori Chicken Kadai * 🍴🍴

Chicken | Spiced Tomato Gravy | Dry Herbs

Karai Paneer * (v) 🍴🍴

Cottage Cheese | Cumin | Coriander Seeds | Pepper | Tomato Sauce

TANDOORI NAAN £4.50 ea

Plain Naan

Garlic Naan

Cheesy Naan £5.50

Spicy Naan 🍴

SIDE DISHES

Skinny Fries (vg)

£5.50

New Potatoes, Chorizo & Tomato* £6.00

Rocket and Parmesan Salad (v) (gff) £5.50

Hand Cut Truffle Chips £6.00

Parmesan | Parsley

Sweet Potato Fries (v)* £7.00

Mashed Potato (vg) £5.50

House Salad (v) * £5.50

Tenderstem Broccoli(v) £5.50

Chilli | Almond | Crème Fraiche

Aloo Palak* (v) £6.00

Paratha (v) £4.00

Vegetable Samosas (v) £6.00

Bombay Aloo* (v) £6.00

Raita* (v) £4.00

Onion Bhaji* (v) £6.00

DESSERTS

Plum Tart (v)

Honey Tuile | Cardamom Ice Cream

Warm Rhubarb & Ginger Cake

Caramelised Apple | Caramel Diplomate Cream

Dark Chocolate Mousse *

Hazelnut Cremeux | Orange Segments | Buttermilk Sorbet

Coconut Pannacotta *

Pistachio Cremeux | Coconut Meringue | Fresh Blackberries

Three British Artisan Cheeses (+£6 Supp.)

Seasonal Chutney | Celery | Grapes | Biscuits | Ask for Today's Selection

Rose Phirni *

Ground Rice cooked in milk, flavored with aromatic spices

Rabdi Falooda *

Mughal Cold Dessert with Vermicelli, Milk, and rose syrup

Gajar Ki Halwa *

Carrot Slow-Cooked with Pistachios, Butter & Condensed Milk

All Indian dishes Halal.

* – Gluten Free | • – Gluten Free Option Available

(df) - Dairy Free (v) – Vegetarian | (vg) – Vegan | ▫ – Vegan Option Available

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes.



Drinks List

Two courses, £37 | Three courses, £45

When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Set Menu/Indian Set Menu. If wishing to dine via the All-day dining menu, you may receive additional charges. Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.