



GLAZE RESTAURANT MENU

MODERN BRITISH & CONTINENTAL

AUTHENTIC INDIAN

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

SMALL BITES
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!

Pea & Mint Soup (v)
Spring Onion | Parmesan Biscuit

Braised Spicy Beef Short Ribs * (df)
Apple Slaw | Cucumber Gel | Spring Onion

Baked Smoked Salmon Timbale *
Saffron Mayonnaise | Squid Ink Crackers | Pickled Cucumber

Confit Duck & Chicken Terrine (df)
Plum Chutney | Honey Mustard Drizzle | Granary Crostini

Goat Cheese and Lavender Roulade (v)
Beetroot Carpaccio | Sesame Cigar

Zafrani Murgh Tikka * 🍗🍗
Saffron & Yogurt Marinade | Fusion Spices | High-Flame Tandoor

Lal Gosht Kebab * 🍗🍗
Lamb Mince | Tandoori Spices | Clay-Oven Finish

Machi Amritsari (df) * 🍗🍗
Cod Fillet | Aromatic Spices & Gram Flour Crust | Lemon Twist

Pahadi Paneer Tikka * (v) 🍗🍗
Cottage Cheese | Yogurt, Mint & Spices | Tandoor Roasted

Aloo Tikki Chaat * (v)
Potato Cake | Yogurt | Chickpeas | Pomegranate | Onion

MAINS

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

Stuffed Cornfed Chicken
Sundried Tomato Mousse | Gnocchi | Asparagus & Kale Pesto

Slow-Roast Pork Fillet *
Cauliflower Puree | Rainbow Chard | Confit Potato Terrine | Sage Jus

Pan-Seared Sea Trout *
Charred Cauliflower | Yuzu Beurre Blanc | Jerusalem Artichoke Puree

Lamb Shank *
Olive Oil Mashed Potatoes | Wilted Kale | Rosemary Jus

Char Grilled Sirloin Steak * (+£5 Supp.)
Broccolini | Confit Mushroom | Hand Cut Chips

Courgette Cannelloni * (df) (vg)
Tofu & Spinach | Ratte Potato | Braised Chicory | Miso Sauce

Nawabi Murgh * 🍗
Chicken | Butter | Cashew Nut | Spices

Gosht Jahangiri Makhan * 🍗🍗🍗
Slow-Cooked Lamb | Creamy Sauce | Cashew Nut Paste

Malvani Machi Curry * (df) 🍗🍗🍗
Tilapia | Coconut Cream Sauce | Malvani Spices

Makhanwala Paneer Malai (v) * 🍗🍗
Paneer | Clay Oven | Slightly Spiced Tomato Sauce

Sabz Jaipuri Handi * (v) (df) 🍗🍗
Mixed Vegetables | Tomato Gravy | Fresh Masala

TANDOORI NAAN £4.50 ea

Plain Naan
Garlic Naan
Cheesy Naan £5.50
Spicy Naan 🍗

SAUCES * £3

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

SIDE DISHES

Skinny Fries (vg)	£5.50	Sweet Potato Fries (v)*	£7.00
New Potatoes, Chorizo & Tomato*	£6.00	Mashed Potato (vg)	£5.50
Rocket and Parmesan Salad (v) (gff)	£5.50	House Salad (v) *	£5.50
Hand Cut Truffle Chips	£6.00	Tenderstem Broccoli(v)	£5.50
Parmesan Parsley		Chilli Almond Crème Fraiche	

Aloo Palak* (v)	£6.00	Bombay Aloo* (v)	£6.00
Paratha (v)	£4.00	Raita* (v)	£4.00
Vegetable Samosas (v)	£6.00	Onion Bhaji* (v)	£6.00

DESSERTS

Orange & Salted Caramel Delice (v)
Chocolate Crystals | Toffee Ice Cream

Elderflower & Lemon Parfait *
Fruit Salsa | Meringue | Strawberry Sorbet

Butterscotch Apple Tart
Malt Ice Cream | Cardamom Tuile

Mango Pannacotta *
Mango Compote | Passionfruit Gel | Caramelised Fig

Three British Artisan Cheeses (+£6 Supp.)
Seasonal Chutney | Celery | Grapes | Biscuits | Ask for Today's Selection

Traditional Gajar Halwa *
Carrot | Condensed Milk | Vanilla Ice Cream

Zafrani Chawal Kheer *
Rice | Saffron | Cream | Pistachio

Mango Pannacotta *
Mango Pannacotta with an Indian Twist | Mango & Fig Salsa

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.