



# 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!

#### 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

#### SAUCES\* £3

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

#### 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 🍴

### 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) (gf) £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

£6.00

Bombay Aloo\* (v) £6.00

£6.00

Paratha (v) £4.00

£4.00

Raita\* (v) £4.00

£4.00

Vegetable Samosas (v) £6.00

£6.00

Onion Bhaji\* (v) £6.00

£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.