



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!

Roasted Butternut Squash Velouté (v)
Vegetable & Pumpkin Seed Fritters

Beetroot-Cured Salmon * (df)
Apple & Celeriac Remoulade | Pink Grapefruit | Pomegranate Molasses

Ham Hock Terrine *
Cauliflower Piccalilli | Pickled Carrot | Apple Gel | Pea Shoot Cress

Duck & Orange Parfait (df)
Fig Chutney | Pickled Cucumber | Toasted Brioche

Warm Tart with Stilton, Walnut & Globe Artichoke (v)
Avocado Salsa | Truffle Oil

Murgh Lal Pari (df) * 🍴🍴
Tandoori Chicken | Ginger | Garlic | Indian Spices

Tunde Ke Kebab * 🍴🍴
Minced Lamb | Soft Spices | Ginger | Garlic | Yoghurt & Mint

Malai Tandoori Salmon * 🍴
Salmon Steak | Cheese | Green Chilli | Cardamom | Cooked in Clay Oven

Paneer Angara * (v) 🍴🍴
Indian Cottage Cheese | Aromatic Spices | Oriental Flavour

Aloo Tikki Chaat * (v) 🍴
Potato Cake | Yoghurt | Chickpeas | Pomegranate | Red Onion

MAINS

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

Duo of Chicken Medallion & Confit Drumstick
Potato Croquette | Bourguignon Jus

Slow-Roast Pork Belly
Miso Leek | Pak Choi | Confit Fennel | Plum Sauce

Slow-Cooked Lamb Shank
Smoked Mash | Cavolo Nero | Rosemary Jus

Cod Supreme
Pancetta Risotto | Hacienda Soybeans | Black Truffle Oil

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

Smoked Aubergine Cannelloni * (df) (vg)
Mixed Vegetables | Romesco | Pan-Roasted Ratte Potato

SAUCES * £3
Blue Cheese | Beef Jus | Garlic Butter | Peppercorn | Mustard Cream

Murgh Mughalai Chuza * 🍴
Tender Chicken | Spices | Cashew Paste | Creamy Dark Brown Onion Gravy

Methi Gosht (df) * 🍴🍴
Slow-Cooked Tender Lamb | Fenugreek Leaves | Rich Tomato Gravy

Madras Fish Curry * (df) 🍴🍴🍴
Tilapia | Deeply Aromatic Spices | Coconut & Tamarind Curry Sauce

Kadai Paneer (v) * 🍴🍴
Indian Cottage Cheese | Pepper | Tangy Onion Gravy | Coriander

Diwani Handi * (v) 🍴🍴
Peppers | Vegetables | Cashew Paste | Classic Spices

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

Milk Chocolate Delice *
Honeycomb Ice Cream | Chocolate Crystal

Mixed Berry Vacherin
Citrus Chocolate Cream | Pistachio Meringue | Crèmeux

Baked Black Forest Cherry Tart
Blackberry Sorbet | White Chocolate Crumble | Cream

Banoffee Cheesecake
Caramel Ice Cream | Caramelised Banana | Honey Tuile

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

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

Falooda Pannacotta *
Vermicelli | Rose Syrup

Malai & Pistachio Kulfi *
Crushed Pistachio | Condensed Milk | Cream | Cardamom



Drinks List

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.

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.