



## 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!

##### Watercress & Celeriac Soup (v)

Vegan Bacon | Goat's Cheese Crumble

##### Murgh Lal Pari (df) \*

Tandoori Chicken | Ginger | Garlic | Indian Spices

##### Duo of Smoked & Baked Salmon Pâté

Saffron Mayonnaise | Pickled Cucumber | Char-Grilled Brioche

##### Tunde Ke Kebab \*

Minced Lamb | Soft Spices | Ginger | Garlic | Yoghurt & Mint

##### Smoked Ham Hock & Chicken Terrine (df)

Apple Piccalilli | Mustard Gel | Pickled Carrot | Sourdough Toast

##### Malai Tandoori Salmon \*

Salmon Steak | Cheese | Green Chilli | Cardamom | Cooked in Clay Oven

##### Duck & Orange Parfait \* (df)

Fig Chutney | Chicory | Granary Crostini

##### Paneer Angara \* (v)

Indian Cottage Cheese | Aromatic Spices | Oriental Flavour

##### Confit Leek & Goat's Cheese Flan \* (v)

Caramelized Onion Chutney

##### Aloo Tikki Chaat \*

Potato Cake | Yogurt | Chickpeas | Pomegranate | Red Onion

#### MAINS

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

##### Cornfed Stuffed Chicken \*

Parsley Mousse | Creamy Mash | Baby Carrots | Celeriac Fondant | Thyme Jus

##### Murgh Mughalai Chuza \*

Tender Chicken | Spices | Cashew Paste | Creamy Dark Brown Onion Gravy

##### Slow-Roast Pork Belly (df) \*

Miso Leek | Pak Choi | Confit Fennel | Plum Jus

##### Methi Gosht (df) \*

Slow-Cooked Tender Lamb | Fenugreek Leaves | Rich Tomato Gravy

##### Lamb Rump (df) \*

Caponata | Potato Terrine | Aubergine Purée | Rosemary Jus

##### Madras Fish Curry \* (df)

Tilapia | Deeply Aromatic Spices | Coconut & Tamarind Curry Sauce

##### Paupiette of Seabass Fillet (df) \*

Hacienda Medley | Crushed Spring Onion Potato | Langoustine Bisque

##### Kadai Paneer (v) \*

Indian Cottage Cheese | Pepper | Tangy Onion Gravy | Coriander

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

Broccolini | Confit Mushroom | Hand Cut Chips

##### Diwani Handi \* (v)

Peppers | Vegetables | Cashew Paste | Classic Spices

##### Smoked Aubergine Cannelloni \* (df) (vg)

Mixed Vegetables | Romesco | Pan-Roasted Ratte Potato

##### SAUCES \* £3

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

#### 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) (gf)	£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 Fraîche	

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

##### Chocolate Mousse \*

Raspberry Gel | Vanilla Crèmeux | Raspberry Sorbet

##### Traditional Gajar Halwa \*

Pistachio | Carrot | Condensed Milk | Vanilla Ice Cream

##### Orange & White Chocolate Vacherin \*

Strawberry Meringue | Mandarin Gel | Chocolate Crystals

##### Falooda Pannacotta \*

Vermicelli | Rose Syrup

##### Caramel & Almond Tart

Passion Fruit Gel | Vanilla Ice Cream | Tuile

##### Malai & Pistachio Kulfi \*

Crushed Pistachio | Condensed Milk | Cream | Cardamom

##### Salted Caramel Baked Cheesecake

Salted Caramel Ice Cream | Glazed Cherries

##### Three British Artisan Cheeses (+£6 Supp.)

Seasonal Chutney | Celery | Grapes | Biscuits | Ask for Todays Selection

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.