



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

Duo of Smoked & Baked Salmon Pâté
Saffron Mayonnaise | Pickled Cucumber | Char-Grilled Brioche

Smoked Ham Hock & Chicken Terrine (df)
Apple Piccalilli | Mustard Gel | Pickled Carrot | Sourdough Toast

Duck & Orange Parfait * (df)
Fig Chutney | Chicory | Granary Crostini

Confit Leek & Goat's Cheese Flan * (v)
Caramelized Onion Chutney

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

Cornfed Stuffed Chicken *
Parsley Mousse | Creamy Mash | Baby Carrots | Celeriac Fondant | Thyme Jus

Slow-Roast Pork Belly (df) *
Miso Leek | Pak Choi | Confit Fennel | Plum Jus

Lamb Rump (df) *
Caponata | Potato Terrine | Aubergine Purée | Rosemary Jus

Paupiette of Seabass Fillet (df) *
Hacienda Medley | Crushed Spring Onion Potato | Langoustine Bisque

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	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

Chocolate Mousse *
Raspberry Gel | Vanilla Crèmeux | Raspberry Sorbet

Orange & White Chocolate Vacherin *
Strawberry Meringue | Mandarin Gel | Chocolate Crystals

Caramel & Almond Tart
Passion Fruit Gel | Vanilla Ice Cream | Tuile

Salted Caramel Baked Cheesecake
Salted Caramel Ice Cream | Glazed Cherries

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

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.