



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!

Roasted Cauliflower & Truffle Velouté (v) (df) *
Onion Tobacco

Spiced Beetroot Cured Salmon (df)
Pink Grapefruit | Wasabi Mayonnaise | Crispy Ciabatta

Confit Duck Leg, Prune & Sunflower Seed Rilette
Fig Chutney | Pickled Radish | Toasted Brioche

Chicken Liver & Cognac Pâté (df)
Peach Compote | Charred Cauliflower | Granary Toast

Spinach, Hazelnut & Blue Cheese Tart (v)
Truffle Apple Salad | Onion Jam

Hariyali Chicken Tikka * 🍴
Fresh Herbs | Yogurt | Finished in Tandoor

Kabuli Kebab (df) * 🍴 🍴
Minced Lamb | Soft Spices | Ginger | Garlic | Yoghurt & Mint

Achari Salmon * 🍴 🍴
Pickling Spices | Cooked in Clay Oven

Tandoori Malai Broccoli * (v) 🍴 🍴
Soft Cheese | Cream | Nutmeg | Cardamom

Samosa Chaat (v) 🍴
Crushed Samosa | Chickpea Masala | Honey Yogurt | Mint Chutney | Tamarind

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 *
Caponata | Potato Terrine | Aubergine Purée | Rosemary Jus

Pan Fried Red Snapper (df) *
Chorizo & Butterbean Cassoulet | Olive & Truffle Tapenade | Chilli Oil

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

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

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

Chicken Nilgiri Khorma (df) * 🍴
Chicken Thigh | Coconut | Mint | Coriander Sauce

Lamb Kolapuri (df) * 🍴 🍴
Diced Lamb Leg | Kolapuri Spice Blend

Malabari Fish Curry (df) * 🍴 🍴
Tilapia | Coconut | Tamarind Sauce

Shahi Paneer (v) * 🍴
Indian Cottage Cheese | Tomato & Cashew Gravy

Kadai Vegetables * (vg) 🍴 🍴
Mixed Vegetables | Peppers | Tomato & Onion Sauce | Indian 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) (gfr) £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

Saag Makhai* (v) £6.00
Paratha (v) £4.00
Vegetable Samosas (v) £6.00

Jeera Aloo* (v) £6.00
Raita* (v) £4.00
Onion Bhaji* (v) £6.00

DESSERTS

White Chocolate & Strawberry Mousse * (v)
Passion Fruit Gel | Strawberry & Lemon Sorbet

Mango & Coconut Pannacotta * (v)
Pistachio | Meringue | Berries Gel

Rhubarb & Apple Tart (v)
Caramel Cream | Tuile | Vanilla Pod Ice Cream

Matcha Cheesecake (v)
Raspberry Coulis | Crumb | Blood Orange

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

Traditional Gajar Halwa * (v)
Carrot Halwa | Pistachios | Vanilla Ice Cream

Masala Chai Pannacotta * (v)
Masala Chai | Dried Apricot | Chai Spiced Dukkha

Malai Kulfi with Mango Compote * (v)
Condensed Milk | Cream | Cardamom | Mango Compote

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.