



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!

Caramelized Celeriac Velouté (df)
Parsley Bon Bon | Truffle Oil

Hoisin Glazed Beef Ribs* (df)
Spring Onion | Celeriac Remoulade

Beetroot Salmon Gravdax • (df)
Cucumber | Spiced Grapefruit | Sauce Gribiche | Fennel Short Bread

Cured Ham Hock & Pistachio Roulade • (df)
Pea Puree | Pickled Baby Vegetables | Sourdough Crisp

Goat's Cheese Mousse* (v)
Beetroot Texture | Basil Oil | Walnut Crumble | Honey Croutons

Kali Mirch Murg Tikka *
Marinated in Cashew Nuts, Cheese, Black Pepper & Dry Herbs

Tandoori Murg Tikka * 🍴
Tender Chicken Cooked in Yogurt & Tandoori Spices

Amritsari Machi * (df)
Lightly Battered Fish | Ginger | Garlic | Gram Flour

Aloo Tikki Chaat * (v)
Fried Potato Cake with Yogurt, Chickpea and Sprinkled with Pomegranate

Paneer Pakora * (v) 🍴
Indian Cottage Cheese | Chilli & Mint | Chickpea Flour Batter

MAINS

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

Confit Chicken • (df)
Sundried Tomato Mousse | Creamy Mash | Tender Stem Broccoli | Thyme Jus

Gressingham Duck Breast* (df)
Lyonnais Potatoes | Red Cabbage Compote | Chicory & Red Currant Jus

Slow Cooked Lamb Shoulder* (df)
Olive Crushed Potato | Roasted Carrots | Broccoli | Tomato Concasse | Tarragon Jus

Pan Roasted Stone Bass* (df)
Spinach | Seafood Chowder | New Potato's & Dill

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

Stuffed Courgette Cannelloni* (vg)
Squash, Chard & Hazelnut | Cherry Tomato Compote | Olive Tapenade

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

Desi Murch Rassa* (df) 🍴🍴🍴
Chicken | Goda Homemade Spices | Gravy

Classic Butter Chicken*
Tender Chicken | Cashew & Tomato Sauce | Cream | Butter

Bhuna Gosht* 🍴🍴
Slow Cooked Lamb with Spices | Garlic | Ginger | Rich Gravy

Fish Moilee* (df) 🍴
Marinated Tilapia Fillet | Creamy Coconut Sauce

Shahi Paneer* (v) 🍴
Clay Oven Cooked Indian Cheese | Cashew, Butter & Cream Sauce

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)* £6.00
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

Almond & Berry Frangipane Tart
Vanilla Ice Cream

Passion Fruit Cheesecake
Candied Orange | Lemon Sorbet

Bitter Chocolate Tart
Caramel Ice Cream | Chocolate Tuile

Elderflower Poached Pear* (df)
Winter Berry Compote | Crushed Pistachio | Raspberry Sorbet

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

Paruppu Payasam*
Lentils | Jaggery | Coconut Kheer | Cashew Nuts & Raisins

Bhapa Doi
Steamed Yogurt Pudding | Blackberry Puree | Pistachio

Gajar Halwa*
Carrots Simmered in Condensed Milk | Ice Cream

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, £34 | Three courses, £42

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.