GLAZE RESTAURANT MENU

MODERN BRITISH & CONTINENTAL | AUTHENTIC INDIAN

SMALL BITES

Artisan Bread & Oil ● ¤ (v), **£2.50** (per person)
Marinated Olives, **£4.50**

Papadums* (v), **£3.50**
Indian Pickle* (v), **£2.50**

Vegetable Samosas (v), **£7.50**
Onion Bhaji* (v), **£5.00**

STARTERS

Looking for more Vegan and Vegetarian Options? Ask your server to see the Vegan Menu!

Pea & Cress Velouté* (df)
Hen's Egg | Fennel Crisp

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

Citrus Cured Salmon (df)
Avocado Puree | Caviar | Toasted Rye Bread

Duck & Morello Cherry Rillette (df)
Plum Chutney | Pickled Carrots | Lavash Crisp

Charred Leek & Goats Cheese Tartlet
Pickled Chicory | Tomato Concasse

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

Cornfed Chicken Breast
Mushroom & Potato Gnocchi | Crispy Wild Mushroom

Gressingham Duck Breast* (df)
Lyonnaise Potatoes | Smoked Aubergine Caviar | Chicory & Red Currant Jus

Slow Roasted Pork Belly
Truffle Mash Potatoes | Ham Hock Fritter | Caramelized Apple | Kale & Sage Jus

Royal Cod Supreme*
Pancetta & Butterbean Colcannon | Pea Puree | Chorizo Oil

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

Steak & Kidney Pie
Creamy Mash | Carrots | Tender Stem Broccoli

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

SAUCES * £3
Bearnaise | Beef Jus | Garlic Butter | Peppercorn | Red Wine Jus

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

£3.50 Plain Naan
£4.00 Garlic Naan
£3.50 Buttered Naan
£4.00 Spicy Naan

SIDE DISHES

Skinny Fries (vg)	£5.50	Sweet Potato Fries (v)*	£6.00
New Potatoes, Chorizo & Tomato*	£5.50	Mashed Potato (vg)	£5.50
Rocket and Parmesan Salad (v) (gf)	£5.50	House Salad (v) *	£5.50
Hand Cut Truffle Chips Parmesan | Parsley	£6.00	Tenderstem Broccoli(v) Chilli | Almond | Crème Fraiche	£5.50

Aloo Palak* (v)	£5.95	Bombay Aloo* (v)	£5.95
Paratha (v)	£4.00	Raita* (v)	£3.00
Vegetable Samosas (v)	£7.50	Onion Bhaji* (v)	£5.00

DESSERTS

Dark Chocolate Mousse*
Chocolate Meringue | Blood Orange Sorbet | Toasted Hazlenut

Cardamom Crème Brulée ●
Caramelised Apple | Biscuit Tuile

Lemon & Lime Semifreddo ●
Coconut Sable | Coconut Crémeux | Blueberry Compote

Almond & Peach Tart
Almond Ice Cream | Salted Amaretto Caramel

Three British Artisan Cheeses (+£6 Supp.)
Seasonal Chutney | Celery | Grapes | Biscuits | Ask for Todays 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

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, £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.