

The Glasshouse Inn

local produce, freshly cooked

STARTERS OR LIGHT BITES

- Garlic Bruschetta, melted cheese, sundried tomato & herbs £6
Rustic Slate, mixed olives, feta cheese, bread, dipping oil £6
Chicken Liver & Brandy Pate, chef's chutney, warm granary toast £7
Baked Goats Cheese Salad, apricots, walnuts, honey dressing £8
Fresh Creamy Garlic Mushrooms, melted Brie gratin £8
Breaded Whitebait, chilli mayonnaise, mixed leaf garnish £8
Smoked Salmon & Prawn Cocktail, Marie Rose sauce, granary bread & butter £9
Smoked Duck Breast Salad, mixed leaves, plum dressing £9

MAIN COURSES

- Wholetail White Crumb Scampi, tartare sauce, fries & garden peas or house salad £16
Vegetable Quorn Chilli, white rice, cheese crusted tortillas £15
Chicken & Smoked Bacon Salad, Caesar dressing, croutons, anchovies £15
Chicken Breast, stuffed with Brie, green vegetables, red wine & mushroom sauce £16
Butternut Squash & Beetroot Wellington, red wine jus, vegetables £16
Green Farm Pork Chops, crushed pots, red cabbage, peppered sauce £16
Local Venison Loin, dauphinoise, fresh veg, field mushroom cream sauce £19
Minted Lamb, 4 loin chops, dauphinoise, fresh vegetables, redcurrant reduction £19
Thick Cut Gammon Steak, brace of Green Farm fried eggs, chips & garden peas £15
Rump Steak & Melted Stilton Salad, mixed leaves, balsamic dressing £18

PRIME ANGUS THICK CUT STEAKS FROM LOCAL BUTCHER

8oz/16oz Thick Cut Rump £18/£24 10oz Mature Ribeye £24 8oz Prime Fillet £26
fried onions, mushrooms, cherry tomatoes, chunky chips

add a sauce to your steak, peppercorn, stilton cream, garlic & brandy £3

DON'T FORGET OUR BLACKBOARDS FOR TODAY'S FRESH FISH

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES OR INTOLLERANCES AT THE TIME OF ORDERING

THE PORK AND EGGS USED IN OUR MENU ARE ALL FROM OUR OWN FARM AT FRETHERNE, GLOUCESTER

WE DO NOT HAVE A CHILDREN'S MENU