

The Glasshouse Inn

local produce, freshly cooked to order.

STARTERS

- Anchovies, crusty bread, garlic dipping oil £6
Garlic Bruschetta, mozzarella, sundried tomato & herbs £7
Spicy Chorizo stir-fry, onions, peppers, fresh chillies, croutons £7
Chicken Liver & Brandy Pate, red onion chutney, warm granary toast £8
Rustic Slate, mixed olives, feta cheese, crusty bread, dipping oil £8
Lightly Battered Tiger Prawns, bloody Mary sauce, leaves £9
Fresh Mushrooms, garlic cream, melted brie, crusty bread £9
Warm Goats Cheese Salad, apricots, walnuts, honey dressing £9
Pork Belly Strips, creamed apple puree, black pudding £9
Locally Shot *Pigeon Breast, smoked bacon, balsamic, croutons, rocket £9

MAIN COURSES

- Stuffed Chicken Fillet, melted brie, tomato & herb, greens, garlic sauté potatoes £22
Guinea Fowl & *Pheasant Breasts, rosemary sauté, greens, red wine & mushroom gravy £23
Stuffed Turkey Breast, smoked bacon, roast potatoes, vegetables, cranberry gravy £21
Barbary Duck Breast, black cherry sauce, dauphinoise potatoes, pak choi, mange tout £25
Loin Lamb Steaks, buttered mash, roasted vegetables, redcurrant & mint reduction £24
Local Venison Rump, dauphinoise, red cabbage, broccoli, rhubarb & chocolate sauce £26
Beetroot & Butternut Squash Wellington, new potatoes, vegetables, redcurrant gravy £18
Wilted Spinach & Field Mushroom Lasagne, garlic bread, house salad £17
Hand Pressed Pork Burger, chorizo, stilton cheese, brioche bun, gourmet fries £19
10oz Thick Cut Smoked Gammon Steak, fried egg, fresh pineapple, garnish, chips £18
Duo of Pork, belly and chop, crushed new potatoes, red & green cabbage, pepper sauce £20
Surf & Turf, fillet steak, scallop, garlic crevettes & tiger prawns, fries, salad £31
8oz Local Cotswold Rump Steak, mushrooms, onions, chips & garnish £20
6oz/8oz Prime Fillet Steak, mushrooms, onions, chips & garnish £25/£31

ADD: A SAUCE £4 Peppercorn, Stilton Cream or Garlic & Brandy

PLEASE SEE THE SPECIALS BOARD FOR OUR FRESH FISH SELECTION

A 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 7 OR MORE

THIS WEEKS PRODUCE:

THE PORK, LAMB AND BURGERS USED IN OUR MENU ARE, FROM OUR OWN FARM AT FRETHERNE, GLOUCESTER
STEAKS, GAMMON, VENISON, CHICKEN & DUCK, FROM PETER JEFFERIES BUTCHERS, CHELTENHAM
ALL OUR VEGETABLES ARE SOURCED BY DJ PERKS, GLOUCESTER FRESH FISH & SEAFOOD DAILY FROM S&J FISHERIES PLYMOUTH

***MAY CONTAIN SHOT**

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