

*Glasshouse*  
*Brasserie & Bar*

# Glasshouse

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## STARTERS

Smoked salmon fish cake  
*spinach, hollandaise*  
7.5

Twice baked cheese soufflé  
*Heritage tomatoes, candied walnuts (v)*  
7

Crispy ham hock  
*piccalilli purée*  
6.5

English onion soup  
*Blue Monday croutes*  
6

Creedy Carver smoked duck  
*radishes, hazelnuts, berry purée*  
6.5

## COAST

Roast Cornish cod  
*anchovy crushed potato, mussel cream*  
17

Pan-fried seabass  
*clam & shrimp risotto*  
16

Tempura battered fish & chips  
*chilli peas, tartare sauce*  
14

Whole grilled plaice  
*green beans, café de Paris butter, sautéed potatoes*  
17

Embracing contemporary brasserie style cooking, discover our chef's fresh take on timeless British classics, with a few from across the channel & beyond. Inspired by simplicity, dishes are full of flavour & prepared using quality local ingredients, to be enjoyed in our relaxed & stylish setting.

## BRASSERIE CLASSICS

Forest mushroom gratin  
*rosemary & mascarpone polenta (v)*  
14

Steak frites  
*café de Paris butter*  
16

Beef bourguignon  
*garlic mash, kale*  
14

Chicken coq au vin  
*fondant potato, carrots*  
15

Confit duck leg  
*braised lentils & chorizo*  
16

## PASTA & SALADS

Pancetta & tomato pasta  
*parmesan, rocket*  
14

Forest mushroom tagliatelle  
*truffle, old Winchester cheese (v)*  
13

Smoked salmon salad  
*pickled vegetables*  
6 / 14

Classic Caesar salad  
*thyme croutons, bacon, anchovies*  
5 / 12

## SIDES

Triple cooked chips

Skinny fries

Creamed Savoy cabbage, bacon

Garlic mash potato

Almond buttered green beans

Green salad

All 4 each

## FOREST

28 day aged 8oz sirloin steak  
*triple cooked chips, peppercorn sauce*  
23

New Forest beef burger  
*cheese, bacon, wasabi mayo, skinny fries, kohlrabi slaw*  
14

Lamb duo  
*lamb rump & shoulder, mint pearls*  
17

Cider cured pork belly  
*Savoy cabbage, smoked mash*  
15

Tofu  
*Carrot, quinoa, baby leeks (v)*  
14

## AFTERS

Chocolate orange fondant  
*vanilla ice cream*  
6

Sticky toffee pudding  
*banana ice cream*  
6

Iced rhubarb parfait  
*apple, crème anglaise*  
6

Vanilla panna cotta  
*strawberry, pistachio*  
6

Assiette of desserts for two  
10

Selection of artisan regional cheeses  
*quince jelly, wheat wafers, grapes*  
7

If you require any information regarding ingredients, food intolerances or allergens please speak to a member of staff before ordering.  
Guests staying on a dinner inclusive rate receive a £25 per person food allowance to use for dinner. A discretionary 10% service charge will be added to your bill.