

THE GLASSHOUSE

STARTER

MUSHROOM, HAZELNUT AND BARLEY SALAD | 135

Salted cucumber, kale and Gorgonzola cheese with roast pickling onions and hazelnut foam

GRILLED GREEN SALAD WITH POACHED APPLE AND PEAR | 110

Celery, mixed micro herbs, baby marrow, mangetout, lemon and sweet mustard vinaigrette

SMOKED DUCK, SHITAKE AND KOMBU BROTH | 165

Seared duck breast, cranberry and confit duck blinchiki

CURRIED MUSSEL AND POTATO TERRINE | 135

Seabuckthorn emulsion, pickled onion and cucumber salad with cumin and dried apricot

MAIN

ROAST CHICKEN ROULADE | 235

Miso mushrooms, chestnut Bisque, potato pancakes and crème fraîche

SLOW BRAISED BEEF SHIN AND OX TONGUE | 245

Parsnip and pear tart, grilled greens and horseradish cream

KAROO LAMB STEAK | 265

Honey and cumin roast carrots and fennel, smokey eggplant caviar on garlic butterbeans and pomme purée

PARMESAN AND HERB CRUSTED BAKED FISH | 245

Fresh charcoal noodles, ginger, citrus and garlic roast brussel sprouts and miso velouté

**Vegetarian options available for each of the above main dishes, please enquire with your waiter*

CHEESE

MATURE CHEESE FONDUE | 110

Tomato, strawberry and Zavarka Tea compote, brown butter, hazelnut and honey Pashka toast

LOCAL CHEESE PLATTER | 135

Turkish apricot and onion chutney, preserved green figs and a selection of Babushka breads and crackers

DESSERT

FABERGE | 120

Banana, coconut and rum chocolate Fabergé egg inspiration

NOUGATINE | 120

Hazelnut and salted caramel frozen nougatine and malted Sable Breton

SHARLOTKA | 120

Baked apple sharlotka, cream cheese mousse, almond praline and thyme Ice cream

SWEETS | 120

Handmade nougat, fudge and Russian fruit marmalade