



WELCOME

Headed up by irrepressible, award-winning wine expert and passionate foodie, Olly Smith, The Glass House is the perfect location for a light bite, lunchtime tippie, afternoon apéritif or a tastefully informal evening out.

In The Glass House, we bring the world of wine to you... varieties from all four corners of the globe, by the glass, by the bottle and, if you fancy, right by a plate of fabulous food.

There are also helpful suggestions in the menu on how best to match your chosen wine with the food you order.

MINI AND MIGHTY

AVAILABLE INDIVIDUALLY OR YOUR CHOICE OF THREE DIFFERENT DISHES FOR 6.95

Bring your small plates to life with one of Olly's wine picks

SPICED LAMB SKEWERS 2.75 Bulgur Wheat Tabbouleh and Sumac Yoghurt <i>Great with: Rioja Crianza Belezos Bodegas Zugober, Rioja</i>	TRIO OF CLASSIC, BROAD BEAN AND RED PEPPER HOUMOUS 2.25 Mixed Pickles and Pitta Chips  <i>Great with: Manolesakis Estate Exis White</i>
TEMPURA KING PRAWNS 4.25 Patatas Bravas and Aioli Dip <i>Great with: Sanziana Pinot Grigio</i>	STICKY OXTAIL BONBONS 2.75 Roasted Garlic Mayonnaise and Parsley Crumb <i>Great with: Boom Boom Syrah</i>
POPCORN CHICKEN 2.75 Sticky Korean Sauce and Kimchi Slaw <i>Great with: Sunset Point Zinfandel Blush</i>	HOT SMOKED SALMON SCOTCH EGG 2.75 Sicilian Capers, Celeriac and Apple Slaw <i>Great with: Corney & Barrow White Burgundy</i>
PEPPERED CHEESE POLENTA CHIPS 2.25 Romesco Dip  <i>Great with: Fiano Masseria Bianca</i>	CONFIT HEIRLOOM TOMATOES WITH PESTO, GARLIC AND BASIL 2.25 on Sourdough Toast  <i>Great with: Miraval Rose</i>
CURRY SPICED SEARED SCALLOPS* 3.75 Mango Salsa and Onion Pakora  <i>Great with: The Lane Pinot Gris</i>	SMOKED WILD MUSHROOM PÂTÉ 2.25 Beetroot Crisps, Toasted Pumpkin Seeds and Grissini Sticks  <i>Great with: Château du Moulin à Vent</i>
CHICKEN LIVER PARFAIT 2.75 Prune Purée and Rye Crispbread <i>Great with: Aigle les Murailles Chasselas, Chablais</i>	
THAI BEEF SALAD 2.75 Mint, Ginger, Basil and Jasmine Rice  <i>Great with: The Money Spider Roussanne, D'Arenberg</i>	

 Denotes vegetarian  Denotes vegan  Denotes gluten free

BIG AND BOLD

PRIVATE BANQUET FOR TWO ^{GF}

18.00

Great with: Colomé Estate Malbec

6OZ GAUCHO BEEF PICANHA with Chimichurri

4OZ FILET TORNEDOS with Béarnaise Sauce

RED WINE GLAZED STICKY BEEF SHORT RIBS

Served with Triple Cooked Chips, Portobello Mushroom and Plum Tomato

STEAKS

Great with: Tinpot Hut Syrah

All our steaks come from Onley Grounds Farm in Warwickshire and are aged for a minimum of 28 days. Served with Triple Cooked Chips and Roasted Vine-ripened Cherry Tomatoes

8OZ SIRLOIN STEAK ^{GF} 7.50

6OZ FILLET STEAK **SURF AND TURF** 8.50

with Garlic Prawns ^{GF}

8OZ RIB EYE STEAK **SURF AND TURF** 9.00

with Garlic Prawns ^{GF}

All served with your choice of:
Béarnaise • Mixed Peppercorn • Bordelaise sauce

SLIDERS

5.50

Three succulent Mini Burgers served with French Fries
Pulled Beef Brisket with Applewood Smoked Cheddar and Truffle Mayonnaise

Piri Piri Chicken with Avocado

Lamb with Tzatziki

Great with: Jolly Olly Golden Ale

PRESSED PORK SHOULDER, SLOW-COOKED COLLAR AND PORK HOCK BUBBLE AND SQUEAK

6.50

Roasted Carrots with Apple and Mustard Gravy ^{GF}

Great with: Corney & Barrow White Burgundy

NEPTUNE'S BOUNTY FOR TWO 16.00

Great with: Pazo La Maza Albariño

SEARED SCALLOPS with Sea Salt and Red Wine Vinegar

GARLIC BUTTER PRAWNS

MORNAY-GLAZED HOT DRESSED CRAB with Lemon Mayonnaise

Served with French Fries and Baby Leaf Salad

NORTH ATLANTIC HADDOCK IN CIDER BATTER WITH TRIPLE COOKED CHIPS

5.50

Minted Crushed Peas, Home-made Tartare Sauce and Pickles

Great with: Badassiere Picpoul de Pinet

SICILIAN-STYLE FISH STEW

6.50

Tiger Prawns, Red Mullet and Sea Bream in a Rich Tomato

Bouillabaisse

with Saffron Potatoes ^{GF}

Great with: Plaimont Le Faite Blanc

SPINACH AND RICOTTA PASTA PINWHEEL

4.50

Bocconcini, Tomato Ragù, Béchamel Sauce and Toasted Garlic Sourdough ^V

Great with: Fiano Masseria Bianca

INDIAN FEAST

4.50

Paneer Kofta in Masala Sauce, Onion Bhaji, Dal Makhani, Kachumber Salad and Chapati ^V

Great with: The Lane Pinot Gris

THREE-PIECE SWEETS

4.95 PER TRIO

DESSERTS ALSO AVAILABLE INDIVIDUALLY FOR 2.25 EACH

BRITISH RETRO ^V

Chocolate Candied Walnut Whip
Strawberry and Elderflower Chocolate
Wagon Wheel

Chocolate Sponge and Cherry Ice
Cream Arctic Roll

Great with: Offley Rosé Part

VERY BERRY ^V

Raspberry and Nutella Tart
Blueberry and Lemon Frozen Parfait
White Chocolate Pop Cake
Strawberry and Cream Doughnut

*Great with: Innocent Bystander
Sparkling Moscato*

ASIAN FUSION ^V

Sweet Sticky Rice and Spiced
Chocolate Crêpe "Sushi"
with Mango Pearls

Japanese Citrus Fruit Meringue Pie
Chocolate Ganache Wonton with a
Matcha Green Tea Sauce

Great with: Peller Estates Ice Cuvée Rosé

DON'T MISS OUT - GLUTEN FREE AND LOW SUGAR ^V

Chocolate Candied Walnut Whip
Blueberry and Lemon Frozen Parfait
White Chocolate Pop Cake
Japanese Citrus Fruit Meringue Pie

CHEESE PLEASE!

BRITISH ARTISAN CHEESE FOR TWO

5.50

Quince Jelly and Fine Biscuits

Featuring a Speciality Cheese from 'Alex James Presents'

Great with: Blandy's 10 Year Old Malmsey Madeira

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before ordering.

Please note that some of these dishes may contain nuts or nut extracts.

* Whilst all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot

FLEET MENU A 05/2021

100% SINGLE USE

responsibly sourced
and printed