

THE GLASSHOUSE

Wood fired sourdough £6
Beetroot Labneh v

Vegetable Crudités £10
Red pepper hummus v

FROM THE GARDEN



Artichokes fritti £7
Mint & aioli v



Chargrilled leeks £9
Mubammara, crispy seeds v

Honey & thyme heritage carrots £12
Almond pesto PB



Salt-baked celeriac £25
Wild mushrooms, garden salad PB

FROM THE SEA



Crispy sage £7
Anchovy



Torched red mullet £15
Cucumber yoghurt, pickled gooseberries, fennel oil

Cured salmon £15
Horseradish, crème fraîche, cucumber, fennel



Market Fish
Charred lemon

FROM THE LAND



Estelle Manor charcuterie £15
Pickles & sourdough



40 day heritage fillet carpaccio £15
Pickled shallot, garden leaves, parmesan

Spiced venison skewer £9
Winter slaw



Ossobuco £28
Creamy polenta

VEGETABLES

Cracked potatoes £8
Rosemary & chilli salt PB

Garden salad £8
Balsamic vinaigrette PB

Cabbage £8
Rose barissa & crispy shallots v