EYNSHAM PARK OXFORDSHIRE

OX29 6PN ENGLAND

SOUP & SALAD



Caesar salad £17 Baby gem lettuce, croutons, egg, parmesan, anchovy

Chicken breast £7 | Hot smoked salmon £9

British asparagus salad £20 Brown crab mayonnaise, yuzu kosho

Isle of Wight tomato salad £16 Basil, balsamic vinaigrette, parmesan (v)

PIZZA

Hand-stretched artisan dough, 12 inches, NYC style

Margherita £18 Mozzarella, tomato sugo, EVOO, basil (v)

Pepperoni £20 Cobble Lane pepperoni, buffalo mozzarella

> Ortiz Chovi £21 Anchovy, capers, Nocellara olives

Primavera £22 Ricotta base, wild garlic, asparagus, green chilli pistou (v)

Bee Sting £23 'Nduja, hot honey, mozzarella, rocket, Parmigiano

> CRUST DIPPERS £3 Truffle (pb) | Ranch | Scotch bonnet



THE GLASSHOUSE

CLASSICS

CLUBHOUSE COMFORT FOOD

Steak frites Onglet £30 | Sirloin 300g £50 Native breed 15 day dry-aged Cumbrian beef

SAUCES £3

Béarnaise | Peppercorn | Café de Paris

Glasshouse fish & chips £28 Beer-battered haddock, triple-cooked chips, tartar sauce

Smashed double cheeseburger £24 Pickle relish, caramelised onions, French fries

Chicken katsu club £24 Bacon, egg, lettuce, tomato, tarragon mayonnaise, French fries

Rigatoni al forno £20 San Marzano tomato & vodka sauce, pecorino (v)

Baked courgette & ricotta tortelloni £22 Pistou, goat's cheese, parmesan (v)

SIDES

French fries (pb) £6 Steamed spring vegetables (pb) £6 Mixed leaf salad (pb) £6

FOR THE TABLE

Free range chicken panzanella £60 Tuscan bread & tomato salad

Cornish day boat fish (market price) Garlic & garden herb ajillo

A 15% discretionary service charge will be added to your bill Please let us know if you have any allergies or dietary requirements

DHABA

HEARTY, HOME-STYLE INDIAN COOKING

SMALL PLATES

Seekh kebab roll £14 Hari chutney, pomegranate

Chickpea chaat £8 Tamarind, pomegranate, green chilli (v)

> Chilli cheese toasts £12 Estelle sourdough (v)

> > Dhaba salad £14

Tandoor cauliflower, pomegranate, almonds (pb)

FAMILY RECIPE FAVOURITES

Old Delhi butter chicken £26 Smoked makhani sauce

Served

with basmati

rice

& crispy

Wild mushroom matar £24 Garden peas, garam masala (pb)

Slow-cooked lamb beliram £28 North Indian spices

Dal makhani £8 *Slow cooked creamy black lentils (v)*

> Saag aloo £9 Spinach & potato (v)

FROM THE CHARCOAL TANDOOR OVEN

Black pepper chicken £18 Marinated in yoghurt for 24 hours

Lasooni paneer £18 *Lightly spiced, cooked with peppers (v)*

Ajwaini king prawns £28 Fragrant marinade with carom seeds

Amritsari lamb chops £38 Twice marinated, finished with toasted sesame

BREAD & RICE

Plain naan (v) £6 Garlic butter naan (v) £7 Basmati rice (pb) £5

