

EYNSHAM PARK
OXFORDSHIRE

THE GLASSHOUSE

OX29 6PN
ENGLAND

SOUP & SALAD

Smoked pepper & red lentil soup £10
Piperade & garden herbs (v)

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

ADD
Chicken breast £7 | Smoked salmon £9

La Latteria burrata £16
Grilled artichoke, toasted sourdough (v)

Pear & walnut salad £14
Winter leaves, sweet mustard vinaigrette (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

Wild mushroom & truffle £24
Truffled ricotta base, chanterelle mushrooms (v)

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

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



CLASSICS

CLUBHOUSE COMFORT FOOD

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

SAUCES £3
Chimichurri | Peppercorn | Café de Paris

Glasshouse fish & chips £29
Beer-battered baddock, triple-cooked chips, tartar sauce

Smashed double cheeseburger £25
Pickle relish, caramelised onions, French fries

Rigatoni al forno £22
San Marzano tomato & vodka sauce, bocconcini (v)

Baked pumpkin & sage cannelloni £24
Pistou, pecorino (v)

SIDES

French fries (pb) £6
Tenderstem broccoli with chilli & garlic (pb) £6
Mixed leaf salad (pb) £6

Poppadoms with mango chutney (pb) £10



FOR THE TABLE

Free range chicken panzanella £60
Tuscan bread & tomato salad

Cornish day boat fish (market price)

*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

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

Slow-cooked lamb beliram £28
North Indian spices

Dal makhani £8
Slow-cooked black lentils with cream (v)

Saag aloo £9
Spinach & potato (v)

*Served
with
basmati
rice
& crispy
onions*

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

