*EYNSHAM PARK*
OXFORDSHIRE

# THE GLASSHOUSE

OX29 6PN
*ENGLAND*

## FROM THE GARDEN

LIGHT & FRESH



Garden squash £18
*Fig caramel, smoked labneh & sunflower seed dukkah (v)*

Caesar salad £12
*Baby gem lettuce, croutons, egg, Parmesan, anchovy*

ADD
*Chicken schnitzel £15*

La Latteria burrata £19
*Green tomato chutney, roasted Tropea onion (v)*

Roasted celeriac soup £16
*Celeriac remoulade, apples & pickled walnut ketchup (v)*

## PIZZA

HAND-STRETCHED ARTISAN DOUGH,
12 INCHES, NYC STYLE

Margherita £19
*Mozzarella, tomato, basil (v)*

Pepperoni £23
*Cobble Lane pepperoni, buffalo mozzarella, tomato, piquillo pepper*

Ortolana £22
*Grilled peppers, onion chutney, pickled pumpkin (v)*

Puttanesca £22
*Tomato, anchovy, olive, fried capers*

Prosciutto e rucola £25
*Tomato, mozzarella, Parma ham, rocket, Parmesan*

Bee sting £25
*'Nduja, hot honey, mozzarella, rocket, Parmesan*

Potato & truffle £39
*Ricotta, mascarpone & Parmesan*



## CLASSICS

CLUBHOUSE COMFORT FOOD

Steak frites
Flat iron £38 | Sirloin 300g £54
*Native breed 40 day dry-aged Cumbrian beef*

SAUCES £3
*Chimichurri | Peppercorn | Café de Paris*

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

Smashed double cheeseburger £25
*Smoked beef fat mayo, pickled cucumbers, caramelised onions, French fries*

Rigatoni al forno £23
*San Marzano tomato & vodka sauce, bocconcini (v)*

Pumpkin & ricotta cannelloni £26
*Cacio e pepe sauce*

Free-range chicken panzanella £60
*Tuscan bread salad, winter tomato & Tropea onion*

## SIDES

French fries *(pb)* £6
Steamed garden vegetables *(pb)* £7
Endive salad, sweet mustard dreessing *(pb)* £6

Plain naan *(v)* £6
Garlic butter naan *(v)* £7
Basmati rice *(pb)* £5
Poppadoms with mango chutney *(pb)* £10

CRUST DIPPERS £3
*Smoked chilli | Garlic aioli | Truffle (pb)*

*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 £18
*Hari chutney, pomegranate*

Chickpea chaat £10
*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 £28
*Smoked makhani sauce*

Wild mushroom matar £26
*Garden peas, garam masala (pb)*

Lamb shank vindaloo £58
*Sesame seed naan, Goan spices*

*Served with basmati rice & crispy onions*

Dal makhani £10
*Slow-cooked black lentils & cream (v)*

Saag aloo £10
*Spinach & potato (v)*

### FROM THE CHARCOAL TANDOOR OVEN

Black pepper chicken £21
*Marinated in yoghurt for 24 hours*

Lasooni paneer £21
*Lightly spiced, cooked with peppers (v)*

Ajwaini king prawns £33
*Fragrant carom seed marinade*

Amritsari lamb chops £40
*Twice marinated, finished with toasted sesame*

Tandoori chicken shashlik £24
*Bell peppers, onions*