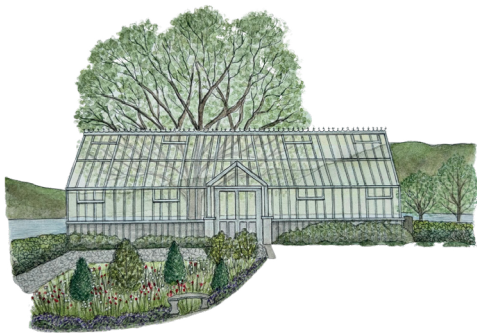




GLASSHOUSE FIRE NIGHTS

STARTERS

Baron Bigod flatbread ^[v]

(Gluten, milk)

Pil pil king prawns, sourdough

(Crustaceans, gluten, milk, sulphites)

Charred pear, walnut, celery,
baby gem salad ^[v]

(Celery, mustard, sulphites, tree nuts)

MAINS

Baked gnocchi, ricotta, chestnut,
garden pumpkin ^[v]

(Egg, gluten, milk, sulphites, tree nuts)

Fire-grilled tuna steak,
peppercorn sauce

(Fish, milk, mustard, sulphites)

Cumbrian steak, chimichurri, aioli

(Egg, milk, mustard, sulphites)

SHARING SIDES

Rocket, apple and walnut salad ^[v]

(Mustard, sulphites, tree nuts)

Roasted root vegetables,
salsa verde ^[v]

(Celery, mustard, sulphites)

Garlic roasted new potatoes ^[v]

DESSERTS

S'mores cookie dough, peanut
butter ice cream ^[v]

(Egg, gluten, milk, peanuts, soy)

Banoffee crumble, vanilla cream,
dulce de leche ^[v]

(Egg, gluten, milk, sulphites)

Caramelised Basque cheesecake,
poached pear, crème fraîche ^[v]

(Egg, gluten, milk, sulphites)

DRINKS →

ALLERGIES AND INTOLERANCES

Some food and drinks may contain nuts and other allergens. If you have an allergy, please speak to our team when ordering. All our food is prepared in an environment where allergens are present. While our team takes every reasonable precaution, we cannot guarantee to be trace-free. *(We are unable to offer a gluten-free option)*

DIETARY GUIDE

[v] - vegetarian

GLASSHOUSE FIRE NIGHTS

DRINKS

SPARKLING

Ponte Prosecco, Italy ^(11%)
125ml £8 / bottle £45

Champagne Lanson, Pere et Fils Brut,
France ^(12.5%)
125ml £13.50 / bottle £81

WHITE WINE

Vivolo Di Sasso Pinot Grigio, Italy ^(11%)
175ml £11 / 250ml £16 / bottle £39

Preignes le Vieux Viognier, France ^(13%)
175ml £8.80 / 250ml £12.50 / bottle £37

ROSÉ WINE

Vivolo Di Sasso Pinot Grigio, Italy ^(12%)
175ml £11 / 250ml £16 / bottle £39

Domaine La Sangliere Provence,
France ^(12.5%)
175ml £14 / 250ml £18.50 / bottle £55

RED WINE

Vita Mediterranea Primitivo, Italy ^(13.5%)
175ml £11 / 250ml £16 / bottle £39

Ca'di Ponti, Nero D'avola, Italy ^(14%)
175ml £10.50 / 250ml £15 / bottle £44

COCKTAILS

Dark chilli negroni £14
Lakes gin, cacao Campari, chilli sweet
vermouth, cacao

Spiced orange sour £14
Lakes vodka, Fiero, orange juice,
cinnamon syrup, bitters, egg white

SPRITZ

Limoncello spritz £12
Aperol spritz £12

BEER & CIDER

Poretti pint £6.40
Poretti ½ pint £3.20
Ullswater Blonde £5
Erdinger 0% £5.50
Pilsner 0.5% £6.50
Old Mout cider £6.80

SOFT DRINKS

Coke/Diet Coke/Coke Zero ^(330ml) £3.75
Lemonade/soda water ^(330ml) £2.50
Fentimans elderflower ^(275ml) £3.80
Fentimans ginger beer ^(275ml) £3.80
San Pellegrino ^(330ml) £3.50
(Blood orange / Limonta)