



SATURDAY EVENING IN THE GLASSHOUSE

MENU

Our Evening Menu changes on a Weekly Basis - this is just an Example

ALL DISHES TYPICALLY ARE FOR TWO PEOPLE TO SHARE

Bread and Dips 16

Warm Flatbreads, Hummus, Feta, Marinated Olives, Balsamic Glaze

Mexican Enchiladas 22

Chilli-Con-Carne in Taco Wraps, Smothered in Hot Grilled Mozzarella, Guacamole, Mexican Creamed Corn

Tempura Battered Calamari 18

Garlic Mayo

Italian Salad 9

Over Ripe Plum Tomatoes, Red Onion, Buffalo Mozzarella, Olive Oil and Garlic

Gambas Pil-Pil 21

King Prawns cooked in Garlic, Chillies and Coriander, with a Crusty Baguette

Crispy Mediterranean Potatoes 9

Crispy New Potatoes, Rosemary, Thyme, Garlic and Lemon, Aioli to Dip

Fall-off-the-Bone Lamb Shank Salad 24

with a Baby Gem, Feta, Cucumber and Mint Salad, topped with Crispy Onions and a Maple and Sriracha Dressing

Arancini Balls, Veggie 20

Filled with Wild Mushroom, Spinach, Rice and Mozzarella, White Wine, Cream and Garlic Sauce

Arancini Balls, Bolognese 20

Filled with Rich Bolognese Ragu, Rice and Mozzarella, Rich Tomato and Basil Sauce

Baby Back Ribs 20

Sweet, Sticky BBQ Sauce, Crispy Onions and Spring Onions

Spanish Breads 16

Pan Con Tomato, Pesto Bread, Cheesy Garlic Bread

Kebab Platter 22

2x Mini Lamb Koftas, Tzatziki, Chilli Sauce, Greek Salad
2 x Mini Chicken Shawarmas, Chilli Sauce, Garlic Mayo, Lebanese Salad

Slider Platter 22

2x Mini Chicken Tender Sliders with Peppered Sweet Chilli Mayo
2 x Mini Cheese Burgers Sliders with Chilli Jam, Spicy Mayo

Salt and Pepper Chicken Wings 16

Sticky Salt and Pepper Chicken Wings, Sriracha Mayo

SIDES

All 6 each

Chunky Chips Fries Sweet Potato Fries
Homemade Coleslaw Rocket and Parmesan Salad

*Some of our dishes may contain nuts or nut derivatives.
Please advise a member of staff of any intolerances and/or allergens. Thank you.*