

# The Glasshouse Inn

local produce, freshly cooked to order.

## STARTERS

- Crusty Harvester Bread, balsamic dipping oil £4  
Mistoliva Olives, Feta Cheese, crusty bread £6  
Garlic Ciabatta, cheddar cheese, sundried tomatoes, herbs £7  
Mini Tapas, garlic anchovies, stuffed peppers, halloumi fries £8  
Chef's Pate, Chicken, Garlic & Brandy, warm granary toast £8  
Spicy Chorizo Stir fry, peppers, onions, fresh chillies, croutons £8  
Fresh Mushrooms, garlic cream, melted brie, crusty bread £9  
Warm Goats Cheese Salad, apricots, apple, red grapes, honey & walnut dressing £9  
Locally Shot Pigeon Breast, smoked bacon, balsamic, croutons, rocket £9  
Pork Belly Strips, creamed apple puree, black pudding, Pak Choi £9

## MAIN COURSES

- Stuffed Chicken Breast, pate, dauphinoise, greens, red wine & mushroom gravy £22  
Marinated Lamb\*Shank, buttered mash, roasted vegetables, redcurrant & mint reduction £26  
Local Venison Rump, dauphinoise, broccoli, Hispi cabbage, rhubarb & cherry sauce £28  
Peppered Pork\* Duo, belly & chop, crushed potatoes, red cabbage, stemmed broccoli £22  
Steak & Prawns, 8oz Rump, garlic king prawns, pak choi, samphire, brandy cream, fries £28  
Baked Goats Cheese Ratatouille, tenderstem, saute potatoes £20  
Mediterranean Tomato & Feta Tart, house salad, herb potatoes, tomato dressing £20  
8oz Fretherne Lamb\* Burger, Pitta Bread, Greek Salad, Tzatziki, seasoned fries £21  
8oz Prime Steak Burger, smoked bacon, melted cheese, bbq, onion rings, coleslaw, bun, fries £21  
Full Rack Slow Roasted Baby Back BBQ Ribs, coleslaw, onion rings, fries £22  
6oz/12oz Thick Cut Smoked Gammon Steak, fried egg, fresh pineapple, garnish, fries £16/£21  
Local Cotswold 8oz Rump Steak, mushrooms, onion rings, hand cut chips £22  
6oz/8oz Prime Angus Fillet Steak, mushrooms, onion rings, hand cut chips £28/£33

*ADD: A SIDE £4 Sauces: Peppercorn, Stilton Cream or Garlic & Brandy  
Onion Rings, Fresh Vegetables*

**PLEASE SEE THE SPECIALS BOARD  
FOR OUR FRESH FISH SELECTION**

A 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 7+ WE DO NOT CATER FOR TABLES OVER 10

### THIS WEEKS PRODUCE:

\*THE PORK, AND LAMB USED IN OUR MENU ARE, FROM OUR OWN FARM AT FRETHERNE, GLOUCESTER  
STEAKS, GAMMON, VENISON, CHICKEN FROM PETER JEFFERIES BUTCHERS, CHELTENHAM

ALL OUR VEGETABLES ARE SOURCED BY DJ PERKS, GLOUCESTER FRESH FISH & SEAFOOD DAILY FROM S&J FISHERIES PLYMOUTH

**PLEASE ADVISE OUR STAFF OF ANY ALLERGIES OR INTOLLERANCES AT THE TIME OF ORDERING**