

GLASSHOUSE MENU

STARTERS

Beetroot carpaccio with caper dressing, sorrel leaves and pickled vegetables - £7 (VE)
(GF)

Allotment salad with Helford blue cheese, charred leaves, chestnut mushrooms and pumpernickel - £8 (V) (GF)

Woodland pigeon with raspberry dressing, duck fat croutons, pickled mushrooms and mixed beans - £9 (GF)

Bouillabaisse of scallops, monkfish, prawns and mussels, with saffron and samphire vegetables - £9 (GF)

MAINS

Grilled cauliflower, roasted almonds, smoked potatoes, courgette croquet and carrot purée - £14 (VE)

Pan fried turbot on a shellfish and smoked salmon infused risotto, with samphire vegetable and truffle foam - £17 (GF)

South West sea bass on braised fennel tower, with pickled vegetables, chateau potatoes, keta caviar and liquorish gel - £18 (GF)

Roasted guinea fowl in honey and orange marinade, Mediterranean spiced lentils and roast salsify, with a brandy and apricot sauce - £19 (GF)

Best end of North Devon lamb with salsa verde, potato rosti and honey-glazed heritage carrots, with a beetroot purée and Madeira jus - £21 (GF)

Devonshire beef fillet with potato fondant, fine green beans wrapped in Parma ham, with chestnut mushroom and spinach ragoût - £22 (GF)

DESSERTS

Raspberry, pistachio and rose semifreddo - £7 (V) (GF)

Homemade chocolate and hazelnut brownie, with white chocolate avalanche ice-cream - £7 (V)

Claytons' peach crème brûlée, with exotic fruit and Greek sweet yoghurt - £7 (GF)

(V) - Suitable for vegetarians

(VE) - Suitable for vegans

(GF) - Gluten free