



THE
GLASSHOUSE
AT CROMLIX

Vegetarian Tasting Menu

Tasting Menu - £100pp

Wine Pairing - £65pp

Canapes, Bread (D,G,Se) & Olives (Sd)

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Garden Beetroot Tartare, Umeboshi Plum, Pickled Onion, Hazelnut, Shiso Gazpacho (Ce,G,N,S,Sd)

Gusbourne Rose, Kent, England

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Miso Broth, Sesame Salad, Furikake (S,Se)

Maison Auvigue Pouilly Fuisse, Burgundy, France

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Roasted Cauliflower Steak, Truffle Mash, Verjus Raisins, Toasted Almond Granola (D,G,N,Sd)

Tardieu Laurent Gigondas, Rhone Valley France

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Montagnolo Affine, Spiced Treacle Tart, Pickled Walnuts, Quince (D,E,G,N)

Taittinger Nocturne, Champagne, France

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Lemon Parfait, Lemon Curd, Nutmeg Sorbet, Shortbread Crumb, Meringue, Nutmeg Glass (D,E,G)

Ats Cuvee Late Harvest Tokaji, Hungary

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Coffee & Petits Fours

Allergen Key - Celery (Ce), Crustaceans (C),
Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L)
Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P)
Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

Please note our last orders for tasting menu is at 8pm.

Please inform a member of the team if you have any dietary requirements or allergies.

Please note we cannot guarantee free from allergen products as we use and prepare all 14 allergens in our kitchens. We endeavour to use local produce, and where possible produce comes from our kitchen gardens or the Cromlix estate. Please be understanding if certain items are not available as our produce is purchased or picked daily.

A discretionary 12.5% service charge will be added to your bill, 100% of which goes to our team members.