



THE
GLASSHOUSE
AT CROMLIX

Vegetarian Dinner Menu

Additional options for dietary requirements

Nibbles

Bread (D,G,Se) **£5.50** | Olives (Sd) **£5.50** | Harissa Nuts (N,P) **£5.50**

Starters

Garden Beetroot Tartare, Umeboshi Plum, Pickled Onion, Hazelnut, Shiso Gazpacho (Ce,N,S,Sd) - **£15.50**

Jerusalem Artichoke, Black Winter Truffle, Shallot, Apple Julienne, Salt Baked Celeriac (Ce,S,Sd) - **£16.00**

Miso Broth, Sesame Salad, Furikake (S,Se) **£12.00**

Main Courses

Wild Mushroom Risotto, Jerusalem Artichoke, Truffle Honey, Tarragon Oil (Sd) - **£28.50**

Roasted Cauliflower Steak, Truffle Mash, Verjus Raisins, Toasted Almond Granola (D,G,N,Sd) - **£32.00**

Fried Tofu, Chestnut Purée, Steamed Leek, Foraged Wild Mushrooms (N,Sd) - **£32.00**

Sides

Seasonal Greens, Steamed Potatoes, Mixed Leaf Salad (Mu,Sd), Chips, Herb Mash, Truffle Mash - **£6.00**

Salads

Dressed Baby Gem Salad, Hummus Caesar (Sd) - **£17.50**

Charred Tenderstem Broccoli, Chilli, Garlic (Se) - **£16.50**

Heritage Beetroot & Black Winter Truffle, Balsamic Onions, Walnut (N,Sd) - **£18.50**

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 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.