



GLAZE RESTAURANT VEGAN MENU

STARTERS

Soup of the Day

Artisan Roll | Spreads

Falafel

Beetroot Hummus | Flatbread

Avocado Panzanella

Rosemary Focaccia | Balsamic Glaze

Cauliflower Pakora*

Chunky Salad | Tamarind Chutney | Chat Masala

MAINS

Tofu & Vegetable Thai Curry*

Oriental Vegetable | Sticky Rice

Stuffed Aubergine with Caponata*

Red Pepper Coulis | Melted Vegan Cheese

Pan Roast Cauliflower Steak*

Edamame Puree | Pak Choi | Peanut | Wasabi Dressing

Potato Gnocchi

Mediterranean Vegetables | Roasted Plum Tomato Sauce | Vegan Cheese

SIDE DISHES

House Salad, **£5.50**

Skinny Fries, **£5.50**

Sauteed Greens, **£5.50**

Sweet Potato Fries, **£6.00**

Mashed Potato, **£5.50**

DESSERTS

Chocolate & Coconut Tart*

Berry Coulis | Sugar Crystal

Raspberry Frangipane Tart

Honeycomb | Fresh Raspberries

Fruit Platter*

Sorbet



Drinks List

All Indian dishes Halal.

* – Gluten Free | ● – Gluten Free Option Available

(v) – Vegetarian | (vg) – Vegan | ▣ – Vegan Option Available

If you have a food allergy, intolerance, or sensitivity, please let your server know before you place your order. Detailed allergen information is available upon request. **We cannot guarantee the total absence of allergens in our dishes.**

Two courses, £37 | Three courses, £45

When dining with a Dinner Package, you are entitled to 2 or 3 Courses (excluding sides and supplements) from the Set Menu/Indian Set Menu. If wishing to dine via the All-day dining menu, you may receive additional charges. Please note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.