

The glassblowing House

"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world." - J R R Tolkien

"As a child my family's menu consisted of two choices: take it or leave it." - Jim Davis

Nibbles

Mixed Italian olives marinated in garlic, chilli and olive oil (v)
Freshly baked breads, Cornish butter, oil and balsamic vinegar

Starters

- Spicy summer tomato & roasted red pepper soup with cream (v) 3-95
- Pan fried salmon & haddock fish cake with chive sour cream and herb salad 4-85
- Bouillabaisse, traditional fish soup with medallions of local fish and a melted cheese crouton 5-90
- Potted chicken liver pate with toasted granary soldiers and fruit chutney 4-50
- Sautéed Cornish scallops with purees of butternut squash & garden peas with micro herbs 4-75
- Roasted goat's cheese, red onion & beetroot tart with a rocket and herb salad with a honey & mustard dressing (v) 4-75
- Moules Mariniere, the classic with garlic, white wine and butter 4-75
- Thai Moules, our twist cooked with Thai sweet chilli, ginger & garlic 4-75
- Hand picked Brixham crab bound in a light citrus mayonnaise on a herb salad with a granary crouton 5-95
- Shucked Bigbury Bay Oysters (per oyster) 1-95
- Shredded confit duck and glazed plum salad with red chard and a plum dressing 4-75
- Salad of artichoke, broad bean, pea shoots & chicory (v, ve) 4-25
- Baby squid strips seared with garlic, chilli and pancetta drizzled with our scrumpy dressing 5-90

Salads

- Lunch or dinner - an ideal summer dish, healthy and delicious
- Organic Chicken Caesar salad, with garlic croutons, lettuce, tomato and parmesan crisps 9-50
- Char grilled salmon fillet, our "Salade Nicoise" with crushed new potatoes, fine green beans, sun ripened tomatoes, boiled hens egg & olives 9-95
- Whole Brixham crab with lemon mayonnaise and dressed summer salad 17-50

Main Courses

- 2-50 Trio of Somerset pork, slow roasted belly, braised loin and Ballontine of hock with creamed leeks, bubble & squeak and a rich jus
- 1-95 Tagliatelle of sun blushed tomato, spring onions and shallots with a blue cheese crumb (v, ve) 8-95
- 3-95 Glassblowing House seafood linguini; crayfish tails, mussels and local day boat fish in a creamy sauce with rocket 8-95
- 4-85 Moules Frites - local Teignmouth mussels cooked mariniere or Thai chilli style with skinny fries 9-50
- 5-90 Wiltshire cured honey roast ham with fried egg and chunky chips 7-95
- 4-50 Our soon to be famous homemade 8oz Westcountry steak burger served on a bun with dill pickle, skinny fries and spicy red pepper relish - add melted cheese & bacon OR creamy stilton & mushroom sauce 8-95
- 5-75 Real ale battered sustainable haddock with hand-cut chunky chips, minted mushy peas & home made tartar sauce 9-95
- 4-95 Seared breast of Creedy Carver duck with a plum & orange glaze, vanilla infused mashed potatoes and braised spring onions 12-95
- 4-75 Best end of lamb, herb crusted with a medley of summer vegetables, roasted new potatoes and a red wine jus 14-95
- 5-95 Butternut squash & stilton pancakes with a cherry tomato and red onion salad (v) 7-95
- 1-95 Pan fried fillet of sea bass with lyonnaise potatoes, confit shallots & wilted spinach 10-95
- 5-90 Seared 10 oz South Devon Red sirloin steak with sautéed onions, mushrooms & chunky fries - add creamy green peppercorn or stilton & mushroom sauce 16-95
- 1-00

Fruits de Mer – 2 person platter - Moules Mariner, whole Brixham crab, sauteed garlic tiger prawns, shucked oysters, crayfish tails, cockles and whelks served with chunky home made bread, garlic mayonnaise and a Marie Rose sauce 45.00

Lite Lunches & Sandwiches

Served daily from 12 noon to 4.00 every day
If you're on a tight time schedule or only want a lite bite, please feel free to choose any of our starters or our lunchtime specials below.

- The Glassblowing House Pie; pieces of free-range chicken with sautéed leeks and baby onions in a creamy tarragon sauce with chunky fries 7-50
- Local pork bangers & mash with a rich red onion gravy 7-95
- 3 free-range egg omelette with your choice of filling; Scottish salmon & chive, red pepper & goat's cheese (v) or organic ham & cheese with salad & skinny fries 6-50

Sandwiches

- All our sandwiches are 'open' on a slice of home baked granary bread and served with our delicious homemade coleslaw and skinny fries
- Rare roast South Devon Red beef with creamy horseradish 5-50
- Cornish Brie & red onion marmalade (v) 4-95
- Hand picked Brixham crab mayonnaise 6-95
- The Glassblowing House Club; corn fed chicken, crispy bacon, tomato, lettuce & mayonnaise 5-50

(v) = Vegetarian; (ve) = Vegan version available; Most of our dishes are available gluten free, ask your server for details.

Brunch & Morning Coffee

From 9.00am to 11.30am every day, great for just a fresh Italian coffee and pastry or one of our hearty breakfasts, from Eggs Benedict to our traditional "Full English". The very best start to your day.

Sides

Add a delicious side order to spoil yourself & your meal! - all at £2.50

- Hand cut, triple fried chunky chips
- American style skinny fries
- Mixed leaf salad with our honey and mustard dressing
- Yealm Valley tomato and onion salad with vinaigrette
- Classic Caesar Salad with homemade croutons
- Seared summer vegetables
- Mixed greens sauteed with Cornish butter
- Creamed local organic leeks
- Delicious homemade coleslaw

Desserts

Madagascan Vanilla & Passion Fruit Creme Brulee, Summer Pudding, De-constructed Mint Chocolate Torte & Fresh Lemon Tart to name just a few, you simply must leave room for one of our fabulous homemade desserts and perhaps a fresh Italian coffee of your choice. (Our Dessert Menu has a range of dessert wines and liqueur coffees to finish off your meal) so do leave room.

Sunday Lunch

A wonderful tradition at The Glassblowing House, noon until 4.00pm. Seafood and salad dishes give a summery twist but the classic roast with all the trimmings is available every single Sunday. An ideal end to your Sunday walk on The Hoe or The Barbican.

Roast Topside with Yorkshire Pudding & all the trimmings 8.95
It's what Sundays are all about!
But do book!



We are called 'The Glassblowing House' as this listed building was originally a working industrial glass blowing house with two huge ovens and a regular demonstration by the internationally renowned Dartington Glass Artisan Glassblowers. They created amazing individual pieces and captivated thousands of visitors. Following its closure The Glassblowing House, as you now see it was opened in March 2009. Bon appetit.

SUMMER 2011

We are open 7 days a week:

Brunch & Morning Coffee	9 - 11.30am
Lunch	Noon - 4.00
Sunday Lunch	Noon - 4.00
Dinner	5.30 - 10.00 (9.30 on Sundays)

We're passionate about our food, using fresh and local organic suppliers and growers as much as we possibly can. We're also very relaxed so please feel free to pop in for a light snack or relax and enjoy a 3 or 4 course gourmet experience, the choice is yours. Whatever you decide you will be most welcome.

CHRISTMAS 2011

Frightening but it's not too far away. We've got a great range of Party Nights and events. Pick up a copy of our Christmas and New Years brochure or email us and we'll send you one by return.

OUR NEWSLETTER

Fill in our comment card and we'll send you our monthly e-newsletter with all the latest news, gossip and importantly our very special offers giving you some great exclusive deals.

LIVE MUSIC

We have a regular series of live music and cabaret dinner events. If you are on our Newsletter list you'll receive advance details. Come and enjoy some of the very best musical talent and some great food.

Suppliers

We're extremely proud of our locally sourced produce, indeed as much as possible comes from small, local suppliers using produce from the seas and fields surrounding Plymouth. Below we've named just a few:- Pip's Fruit & Veg (why not visit Neil at Kitley?). Castang Wine Shippers, Cornwall (Family Wine Shippers). Etherington & Sons (traditional butchers based locally) G.B. Fisheries (superb quality from named day boats out of Brixham). Foodsmiths (our hugely helpful local dry goods supplier)

Drinks

Please see overleaf for our selection of wines and do try one of our specially made, shaken or blended cocktails. Try our extensive range of smoothies and non-boring organic soft drinks.

Bookings

We have a fully on-line booking system for your convenience, (www.glassblowinghouse.co.uk) or give us a call on 01752 228556. Deposits are required for parties over 6.

Wines

Our wine list is here to cater for whatever your taste, our range covers all your bases. Put together by Castang Wine Shippers, a local, family wine shipper, we've provided you with the opportunity to purchase some delicious and extremely affordable house wines or splash out on what we believe are some genuine modern day classics. Enjoy!

Champagne & Sparkling Wines

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|--------------------------------|------------|-------|
| 1. Prosecco Spago Mionetto (2) | 125ml 5.50 | 32.95 |
| 2. Prosecco Legatura Rose (3) | | 33.95 |
| 3. Mumm Cordon Rouge (1) | 125ml 6.95 | 39.95 |
| 4. Veuve Clicquot (2) | | 65.00 |

House Wines

White

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|---------------------------------------------|-------------------------|-------|
| 5. Humboldt Coast Colombard Chardonay (3) | | 13.65 |
| <i>Adaptable yet smooth and lively</i> | 175ml 3.55 250ml 4.65 | |
| 6. Casa Roca Semillion Sauvignon, Chile (2) | | 14.65 |
| <i>Fresh, young and well balanced</i> | 175ml 3.75 250ml 4.95 | |
| 7. Olive Hills Pinot Grigio, Italy (2) | | 17.25 |
| <i>Crisp lemon hints with good acidity</i> | 175ml 4.45 250ml 5.95 | |

Rose

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|-----------------------------------------------------------------------|-------------------------|-------|
| 8. Orchid Boulevard, Zinfandel Rose, California (5) | | 16.95 |
| <i>Strawberry and pomegranate. Delicious slight hint of sweetness</i> | 175ml 4.50 250ml 5.75 | |

Red

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| 9. Humboldt Coast Merlot (A) | | 13.65 |
| <i>Strong texture and flavour</i> | 175ml 3.95 250ml 4.95 | |
| 10. Casa Roca Cabernet Merlot, Chile (B) | | 14.65 |
| <i>Cabernet and Merlot grapes which give a well rounded smooth finish</i> | 175ml 4.25 250ml 5.25 | |
| 11. Trivento Pinot Noir, Argentina (C) | | 17.25 |
| <i>A light pinot noir with a hint of vanilla & a clean after taste</i> | 175ml 4.45 250ml 5.95 | |

Recommended Wines

White

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| 12. Cousino Macul Reisling, Chile (2) | | 22.50 |
| <i>Stunning award winning wine. Intense fruit balanced palate</i> | | |
| 13. Orange Street Chenin Blanc, South Africa (3) | | 16.75 |
| <i>Well balanced with a background of citrus flavours</i> | | |
| 14. Foundstone Unoaked Chardonnay, South Australia (2) | | 22.75 |
| <i>Rich, with abundant tropical fruits that linger on the palate</i> | | |
| 15. Chablis Domaine Seguinot, France (1) | | 29.95 |
| <i>Steely dry with floral and honey flavours, an outstanding example</i> | | |

Rose

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| 16. Pinot Grigio Blush Rose, Italy (3) | | 21.00 |
| <i>Stylish, dry with bursting fruit flavours</i> | | |

Red

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| 17. Sutter Home Red Zinfandel, California (B) | | 20.50 |
| <i>Bursting with spicy aromas. Smooth and well balanced</i> | | |
| 18. Conch y Tora Merlot, Chile (B) | | 18.15 |
| <i>Soft plummy, medium bodied flavours. Easy drinking and succulent</i> | | |
| 19. Rioja Vega Crianza, Spain (C) | | 26.25 |
| <i>Fragrant and juicy. Awarded 89 points by Robert Parker</i> | | |
| 20. McPherson Shiraz, Australia (C) | | 22.75 |
| <i>Vanilla and black cherries on the nose with a spicy finish</i> | | |

Dessert

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| 21. Conch y Tora, Late Harvest Sauvignon Blanc, Chile (8) 1/2 Bottle | 17.25 |
| <i>A scrumptious award winning wine with hints of ripe fruits</i> | |

Connoisseurs Selection

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| 22. Pouilly Fuisse, Monerrot 2 Terriors, Grand Exception (2) | 55.00 |
| 23. Chateaufeuf-du-Pape Tradition, Domaine Berthet Rayne (D) | 50.00 |

Wine Guide

White & Rose are designated 1-8 with 1 being the driest and 8 the sweetest
Reds are designated A-E with A being the lightest and softest & E the fullest.

Drinks List

We've put together a great selection of drinks for you to choose from while you dine with us here at The Glassblowing House, everything from delicious hand shaken cocktails to award winning international beers and thirst quenching classic soft drinks from the exclusive Fentimans range of botanically brewed beverages

Cocktails - £6.95

Hand shaken - classic cocktails shaken to order

- Cosmopolitan** - straight out of Sex and the City, a great mix of Cointreau, Finlandia Vodka and cranberry juice
- Caiprina** - Brazil's number one cocktail and mouthwateringly refreshing, with No 57 Cachaca, a sweet sugarcane spirit muddled with crushed lime, ice and sugar
- Mojito** - a long minty creation with lime and Bacardi Superior White Rum & fresh mint
- Long Island Iced Tea** - truly scrumptious, a mix of Bombay Sapphire Gin, Bacardi Superior White Rum, Tequila and Triple Sec with Coca Cola and lime juice
- Bellini** - invented in Harry's Bar, Venice, this classic uses our homemade peach puree and Mumm Champagne
- After Eight** - the perfect way to finish off a meal, creme de menthe with Baileys and Kailua served over crushed ice

Blended - our twist on some classics, blended down with ice and fresh fruit

- Strawberry Daiquiri** - Bacardi Superior White Rum, Creme de Fraises and strawberries
- Pina Colada** - a taste of the tropics! Bacardi Superior White Rum, coconut cream and pineapple juice blended with chunks of pineapple
- Frozen Peach Margarita** - Tequila, Triple Sec and Peach Schnapps with peaches

Mocktails & Smoothies - the alcohol may have disappeared but the taste hasn't £4.95

- Virgin Peach Colada** - we've taken out the rum but added our peach syrup along with chunks of fresh peaches, still blended and still stunning
- The Glassblower's Punch** - a scrumptious mix of fruit juices and grenadine
- Berry Special Smoothie** - fresh strawberries & raspberries blended together with pineapple juice and frozen yoghurt
- Chocolate Banana Split Smoothie** - Fairtrade white chocolate with Caribbean bananas and milk

Liqueur Coffees - the perfect nightcap - £4.95

- Irish Coffee** - the classic, made with Jameson's Irish Whiskey
- Jamaican Coffee** - from the windies, with Bacardi Superior Rum & Tia Maria
- Swiss Coffee** - a golden combination with hazelnut liquor & amaretto
- All our liqueur coffees are served with hand whipped cream
- Add Petit Four selection 1.50

Soft Drinks - someone's got to drive!

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| Coca Cola, Diet Coke, Lemonade (1/2 pt) | 1.95 |
| Fruit Juices: orange, apple, cranberry, pineapple or tomato | 2.00 |
| Schweppes Tonic, Slimline Tonic, Bitter Lemon, Canada Dry & Ginger Ale | 2.95 |
| Appletise | 2.50 |
| J2O, Apple & Mango, Blueberry & Apple, Orange & Passion Fruit | 2.95 |
| The Fentiman's Range - the finest botanically brewed non-alcoholic beverages | |
| Victorian Lemonade (275ml) | 3.95 |
| Dandelion & Burdock (275ml) | 3.95 |
| Seville Orange Jigger (275ml) | 3.95 |

Beers & Ciders

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| Peroni Nastro Azzurro - draft (5.1%) | Pint | 4.50 |
| | 1/2 Pint | 2.25 |
| Tiger (4.8%) | 330ml bottle | 3.30 |
| Corona (5.0%) - served with a slice of lime, the Mexican way! | 330ml bottle | 3.35 |
| Becks (5.0%) | 330ml bottle | 3.30 |
| Bitburger Non Alcoholic Lager (0.1%) | 330ml bottle | 3.30 |
| Old Speckled Hen Real Ale (5.2%) | 1 Pint bottle | 4.50 |
| Aspells Cider (5.2%) | 1 Pint bottle | 4.50 |

Spirits, Port & Brandies

We have a wide range, just ask for your favourite

Port

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| Taylors Late Bottled Vintage | 2.40 |
| Cockburns | 2.50 |
| Taylors 10 Year Vintage | 3.95 |

Brandies

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| Hennessy V.S | 2.95 |
| Martell V.S | 3.95 |
| Hennessy X.O | 7.95 |

Connoisseurs Whisky

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| Talisker | 3.95 |
| Glenmorangie | 4.50 |
| Laphroaig | 4.50 |
| Lagavulin | 4.95 |

The glassblowing House

Desserts *All our home made desserts are 4.95 (Cheese Platter 6.50)*

Madagascan vanilla & passion fruit crème brulee with home made short bread

Summer fruit pudding with Yealmpton mixed berries & Chantilly cream

Panna Cotta with butter milk and gooseberry garnished with a mint tuille

De-constructed mint chocolate torte, mint chocolate ganache on a crumbled biscuit base with a mint coulee & chocolate pieces

Sicilian lemon tart with clotted cream & pralines

A selection of ice creams; vanilla, strawberry and rum & raisin or sorbets; lemon, orange and apple

West Country cheese platter, Cornish Brie, Devon Mature Oke and Devon Blue, served with granary bread, fresh fruit & cider apple chutney

Try a glass of our dessert wine, Sauvignon Blanc Late Harvest, an ideal compliment to your dessert, rich & elegant with long flavours (we think its delicious!)

125ml 4.95 Half bottle 16.95

Alternativley treat yourself to a shot of Normandy Calvados served with a scoop of home made apple sorbet – a stunning blast of flavours to finish your meal!

4.95

Coffee

Single or double, espresso, latte, americano, cappuchino, mocha, de-caff

1.95

Teas and Infusions

1.40

Hot chocolate with hand whipped cream with home made petit fours – add...

1.95

0.95

Liquor Coffees – the perfect night cap!

£4.95

Irish Coffee - the classic, made with Jameson's Irish Whiskey

Jamaican Coffee - from the windies, with Bacardi Superior Rum & Tia Maria

Swiss Coffee - a golden combination with hazelnut liquor & amaretto