



## WELCOME

Headed up by irrepressible award-winning wine expert and passionate foodie Olly Smith, The Glass House is the perfect location for a light bite, lunchtime tippie, afternoon aperitif or a tastefully informal evening out.

In The Glass House, we bring the world of wine to you... from varieties from around the globe, by the glass, by the bottle and, if you fancy, right beside a plate of fabulous food.

There are also helpful suggestions in this menu on how best to match your chosen wine with the food you order.



GREAT FOOD



## GREAT WINE DESERVES GREAT FOOD



*Appetite ahoy! It's been a delight to put together this tantalising range of light bites, sharing plates and full feasts for The Glass House. With choices as varied as this ship's splendid destinations, set your course to these treats paired with our scrumptious list of hand-selected worldwide wines.*



Olly Smith



## MINI AND MIGHTY

AVAILABLE INDIVIDUALLY OR YOUR CHOICE OF THREE DIFFERENT DISHES FOR 8.25

Bring your small plates to life with one of Olly's wine picks

**KOREAN STICKY CHICKEN LOLLIPOPS** 2.75  
Spring Onion Salad, Poblano Chilli Sour Cream  
Great with: Framingham Noble Riesling **C D**

**ROASTED BEETROOT CROQUETAS** 2.75  
Pistachios, Pomegranate, White Almond Dip **VG**  
Great with: Outer Limits Cinsault **D**

**CHINESE SPICED CRISPY LAMB\*** 3.00  
Minted Israeli Couscous, Barrel-Aged Feta, Pomegranate **GF**  
Great with: S.C. Pannell Touriga National and Tempranillo **C D**

**CHARRED GALICIAN OCTOPUS AND CANTABRIAN ANCHOVY FILLETS** 3.95  
Gordal Queen Olives, Spanish Pipirrana Salad **GF**  
Great with: Pazo la Maza Albariño **C D**

**WALNUT-CRUSTED SAVOURY PROFITEROLES FILLED WITH DORSET TRUFFLE ICE CREAM** 2.75  
Marmite Wild Mushrooms, Cheddar and Gruyère Custard **V**  
Great with: Corney & Barrow White Burgundy **D**

**PRAWN POTSTICKERS** 3.95  
Wakame Seaweed Salad, Spiced Almond Houmous, Black Sesame **GF**  
Great with: Sanziana Pinot Gris (Pinot Grigio) **C D**

**LONDON GIN & TONIC CURED SALMON\* AND BEETROOT GRAVADLAX\*** 4.25  
Dill Potato Salad, Wasabi Tobiko, Crispy Capers **GF**  
Great with: Nyetimber Blanc de Blancs 2014

**MINI SPICED CHICKPEA AND EDAMAME SCOTCH EGGS\*** 2.75  
Red Chilli Aioli, Kimchi **V**  
Great with: d'Arenberg The Money Spider Roussanne **C D**

**TUNA\* POKE** 3.00  
Chilli and Lime Avocado with a Tamari Soy, Wasabi and Sesame Dressing  
Great with: Greywacke Sauvignon Blanc **D**

**SOY MARINATED QUORN AND PAPAYA SALAD** 2.75  
Toasted Peanuts, Sesame, Coriander, Thai Basil, Mirin **VG**  
Great with: Peller Estates Ice Cuvée **D**

**VENISON CECINA\* AND ELK, BEEF, RED WINE AND BLUE CHEESE SALAMI BITES** 3.00  
Scandinavian Cucumber Salad, Whisky Mustard Grains, Lingonberry Chutney **GF**  
Great with: Fontodi Chianti Classico **D**

**PORK BELLY, CHORIZO AND BUTTER BEAN CASSOULET** **GF** 2.75  
Great with: Aigle les Murailles Chasselas **C D**

## BIG AND BOLD

### BEEF TRIO 9.75

#### BRAISED VEAL CHEEK

Burnt Onion Cake, Baby Carrot

#### ROASTED SHALLOT AND COFFEE BEEF SHORT RIB

Tenderstem Broccoli, Chimichurri

#### PULLED OXTAIL BONBON

Garlic Mash, Sticky Red Cabbage

Great with: Château du Moulin-à-Vent **D**

### CHICKEN TRIO 8.00

#### CORN-FED CHICKEN BREAST

Sweet Soy Sauce, Jollof Rice

#### TANDOORI CHICKEN THIGHS

Black Lentil Dal

#### SOUTHERN-FRIED BUTTERMILK CHICKEN

Waffle, Maple Syrup, Peppered Ranch Dressing

Great with: Aigle les Murailles Chasselas **C D**

### PORK TRIO 9.00

#### IBERICO PORK PLUMA

Caramelised Pear

#### DEEP-FRIED TROTTER TERRINE

Black Truffle Bubble and Squeak, Onion Jus

#### PAVÉ OF CRISPY SUCKLING PIG

Heirloom Carrots

Great with: Fontodi Chianti Classico **D**

### SEAFOOD TRIO 9.75

#### CRISPY CAJUN SOFT SHELL CRAB

Mayo-maize

#### GRILLED GARLIC TIGER PRAWNS

Zhoug Dressing

#### LOBSTER MAC

Sapphire Shoots

Great with: d'Arenberg The Money Spider Roussanne **C D**

### VEGAN TRIO 8.50

#### CHARRED CAULIFLOWER STEAK

Farro Tabbouleh Salad **VG**

#### MEDITERRANEAN VEGETABLE GRATIN

Sun-blushed Tomato Compote **VG**

#### TERIYAKI TEMPEH AND EDAMAME BEANS

Smoked Seaweed, Tofu Sauce **VG**

Great with: Colomé Estate Malbec **D**

## THREE-PIECE SWEETS

4.95 PER TRIO

### VERY BERRY

#### BLUEBERRY AND ELDERFLOWER PARFAIT

Honeycomb Crumb

#### STRAWBERRY AND SWEET BASIL POKE CAKE

**V**

Toasted Italian Meringue

#### CHOCOLATE, BLACKBERRY AND BEETROOT WHOOPIE PIE

**V**

Vanilla Mascarpone

Great with: Innocent Bystander Sparkling Moscato **C D**

### BRITISH RETRO

#### ROSEHIP ARCTIC ROLL

**V**

Pink Champagne Rhubarb Compote

#### BAILEYS CHOCOLATE TRUFFLE TEACAKE

#### JAMMY DODGER CORNFLAKE TART

**V**

with Custard

Great with: Offley Rosé Port **C D**

### GLOBAL FUSION

#### DARK CHOCOLATE GANACHE

**V**

Olive Oil, Maldon Sea Salt

#### ROSE WATER COCONUT RICE AND BANANAS FOSTER SPRING ROLLS

**V**

Alphonso Mango and Tarragon Salsa

#### MATCHA TEA CHIFFON CAKE

**V**

Yuzu Curd Mousseline, Lychee Cream, Sesame Tuile

Great with: Peller Estates Ice Cuvée Rosé **D**

### DON'T MISS OUT - GLUTEN FREE AND LOW SUGAR

#### STRAWBERRY AND SWEET BASIL POKE CAKE

**V**

Toasted Italian Meringue

#### DARK CHOCOLATE GANACHE

**V**

Olive Oil, Maldon Sea Salt

#### MATCHA TEA CHIFFON CAKE

**V**

Yuzu Curd Mousseline, Lychee Cream, Sesame Tuile

## CHEESE PLEASE!

4.50

**Norwegian Goat's Cheese** Pickled Apple Compote and Arctic Crispbread

**Pastura Truffle Cheese** Quince Paste and Olive Oil Biscuits

**Alex James' Blue Monday Cheese** Tomato Jam and Smoked Oatmeal Cakes

Great with: Blandy's 10-Year-Old Malmsey Madeira **C D**

### DRINKS PACKAGE INCLUSIONS

- R** Refresh Drinks Package.
- A** Alcohol-Free Drinks Package.
- C** Classic Drinks Package.
- D** Deluxe Drinks Package.

Ask your bar waiter about our range of drinks packages available.

- V** Vegetarian
- VG** Vegan
- GF** Gluten free

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering.

Please note that some of these dishes may contain nuts or nut extracts.

\*While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Our wild game menu items may contain shot.

## OLLY SMITH

Olly is thrilled to be a Food Hero for P&O Cruises, and his top career highlight was selecting the wine for when Her Majesty Queen Elizabeth II named Britannia.

He is the wine columnist for The Daily Mail, appears regularly on BBC One and ITV as a wine expert and presenter, and hosts his own podcast, A Glass With, which has featured guests such as P!nk, Sting, Sir Michael Parkinson and Dawn French.

Olly has a string of TV credits and has appeared at live events including The Ideal Home Show and Carfest. He has been named International Wine and Spirits Communicator of the Year, Drinks Writer of the Year three times at the Great British Food Awards and is listed in Debrett's.

He has written six books, including his latest chart topper Home Cocktail Bible, and has his own range of glassware.

The only thing Olly is more enthusiastic about than wine is sharing it.

You can find him on social media via:

- Twitter @jollyolly
- Instagram @ollysmith
- Facebook.com/jollyolly

or at home on his website [www.ollysmith.com](http://www.ollysmith.com)