

Glaze Steakhouse

Starters

OLIVES ⑦	3.75
HALLOUMI STUFFED MUSHROOM A Portabello mushroom stuffed with red onion, red pepper sauce finished with crispy Halloumi	7.95
PRAWN COCKTAIL Traditional Prawn Cocktail	8.95
BONE MARROW On a bed of fried onions, cooked in smoky brown sugar butter	10.95
PEPPER DIP, FLATBREAD & HALLOUMI ⑦	7.95
Roasted red peppers with tomatoes and herbs	
CHICKEN BOTI Diced chicken breast, marinated in a special blend of spices	8.95
MUSSELS In garlic and coriander butter served with flatbread	10.95
KING PRAWNS Cooked in garlic & herb olive oil served with flatbread	10.95
GRILL BAKED TIKKA CAMEMBERT With crispy onion, red onion and coriander chutney glazed flatbread (two share)	15.95
SCALLOPS Brixhams hand dived scallops, fresh off the boat, served with a beef bacon, crispy onion and signature glaze sauce	13.95
GLAZED DYNAMITE PRAWNS Coated and deep fried on a bed of baby gem	10.95
FLATBREAD AND A POT OF GLAZE	7.95

Mains

GRILLED SEA BASS In a garlic butter sauce, served with broccoli, asparagus, spinach and new potatoes	26.95
GARLIC AND CORIANDER KING PRAWNS Served with fries	21.95
GRILLED COD LOIN In a Prawn and mussle garlic sauce with buttery mash	27.95
BUTTERFLY CHICKEN BREAST Butterfly chicken breast in a mushroom sauce on a bed of grilled asparagus with mashed potato or fries	19.95
HALF GRILLED CHICKEN The Grill's Peri-Peri house marinade. Served with chips or rice	18.95
THE GLAZE SPECIAL Chicken Boti, Lamb Chop, Sausages, Prawns, Chips, Leafy Salad and Flatbread	21.95
LAMB BACK CHOP T BONE X5 On a bed of fried onion, mint yogurt, served with chips and a side salad	34.95
CHICKEN BOTI Diced chicken breast, marinated in a special blend of spices	19.95
BUTTERNUT SQUASH Filled with spinach roasted red peppers and mushroom with a baked cheese crust served with sweet potato fries	18.95

FOOD MENU

Burgers

All the burgers are served with fries, onion rings, cheddar cheese, signature mayonnaise, leafy salad and tomatoes.

CHICKEN BREAST BURGER Butterflied chicken breast in a brioche bun	15.95
STEAK BURGER Butterflied fillet tail, served in a brioche bun, with smokey mayo	17.95
THE GLAZE BURGER A blend of Wagyu-Angus cross mince, Rib Eye and fillet served in a brioche bun, with beef bacon and fried onion	16.95
FISH BURGER Sea Bass fillet, coated in breadcrumbs, deep fried and served in a brioche bun	15.95
HALLOUMI BURGER ⑦ A Portabello mushroom stuffed with red onion and red pepper sauce, served in a brioche bun	14.95

Extra Toppings

HALLOUMI	2.00
MUSHROOM	2.00
BEEF BACON	1.95
CHEDDAR	1.75
MONTEREY JACK	1.75
FRIED EGG	1.25
FRIED ONIONS	0.99

Steak House

All our beef is Wagyu-Angus cross supplied by a fourth Generation master breeder. All steaks are basted in our signature Glaze it's sweet smokey with a very light hint of spice. Served with Chunky chips and a sauce of your choice.

FILLET STEAK Lean and tender with a delicate flavour	250G	37.95
SIRLOIN STEAK Tender and succulent with a strip of juicy crackling	333G	34.95
RIB EYE STEAK Delicately marbled throughout, for incredible full-bodied flavour	333G	35.95
T-BONE STEAK The short loin that contains a small T-shaped bone, deliciously succulent and tender	550-600G*	49.95
PORTERHOUSE <i>Subject to availability</i> Very similar to T Bone, but cut from the thicker end of the loin so it contains an even larger portion of juicy Fillet that is joined on the bone with a flavoursome sirloin. Cooked to medium max	MIN 1KG*	11.00 PER 100G
CHATEAUBRIAND Cut from the head of the fillet, this is our première cut of beef	MIN 625G*	79.95
CÔTE DE BOEUF This is our favourite cut of beef. The bone-in Rib Eye, this is the ultimate Rib Eye steak. Cooked to medium max	650-700G*	52.95
SURF & TURF Add a Fried Sea Bass Fillet or Prawns to your choice of steak		JUST ADD 10.95

Steak Sides

SWEET POTATO FRIES, CHEESE GREENS	4.25
GRILLED CORN COB, CHEESE SPINACH	4.25
CHUNKY CHIPS SIDE SALAD BUTTERED SPINACH MUSHROOMS GRILLED TOMATOES NEW POTATOES ONION RINGS	4.25
PILAU RICE	3.95
FLATBREAD	3.25

Premium Sides

STILTON AND CAMEMBERT CAMEMBERT MASH WITH BONE MARROW	8.95
BONE MARROW	5.95
BROCCOLI AND ASPARAGUS IN GARLIC OIL	8.95
SMOKEY MASH	6.95
TRUFFLE AND PARMESAN CHUNKY CHIPS OR FRIES	7.95

Gold AT THE Glaze

Glaze Brings you our decadent 24k gold leaf menu it's time to be self indulgent.

CÔTE DE BOEUF
97.95

RIBEYE
64.95

THE GLAZE BEEF BURGER
29.95

Sauces

Additional sauces	3.45
THE SIGNATURE	
PEPPERCORN	
STILTON AND CAMEMBERT	
SMOKEY MAYO	
POT OF GLAZE	
MUSHROOM	
PERI-PERI	
CHOCOLATE	
BÉARNAISE	

The logo for Glaze Steakhouse is rendered in a glowing, orange-yellow cursive script. The text is arranged in two lines: "Glaze" on the top line and "Steakhouse" on the bottom line. The background features a dark, textured surface with a torn paper effect at the top, transitioning into a solid black area where the text is placed.

Glaze
Steakhouse