



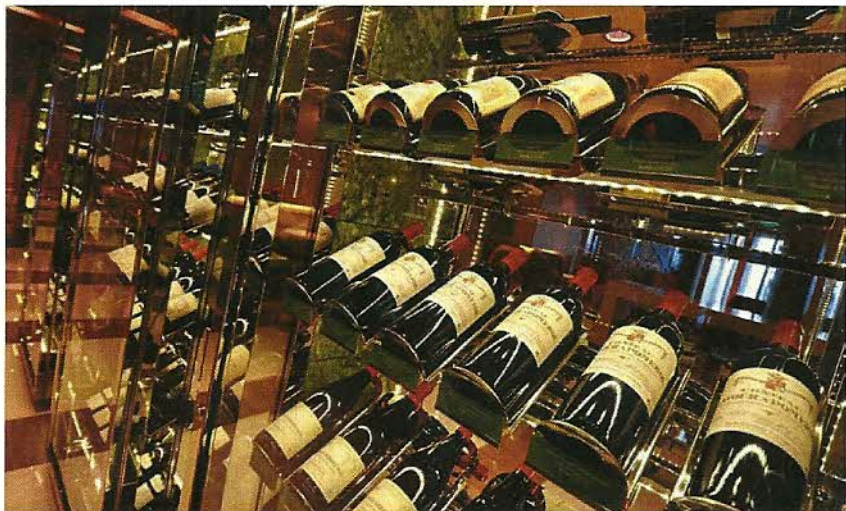
The Glass House on Azura provides a warm and welcoming space in which to relax awhile. Divine dishes such as Hampshire Lamb and Rosemary Handmade Sausages with Grain Mustard Mash and Prime North Atlantic Cod Fillet in Cider Batter will satisfy the gastronome in us, while the wine menu, complete with tasting notes compiled by wine expert Olly Smith, will appeal to connoisseurs and quaffers alike.

To vary your dining experience with us we have two menus that we will alternate during your cruise. Speak to the Glasshouse team for more information on our menus.

There's no need to book, just turn up when hungry.

The Glass House, 11.00am - 11.00pm, Promenade Deck (Deck 7) Midship





The Glass House restaurant is dedicated to the love of fine wine. Stylish and serene, it's wonderful for an evening's dining, yet it also offers an enticing selection of smaller, more sociable dishes that are great for sharing with friends over a goblet or two.

In addition, the Glass House holds weekly 'tasting' events, which not only introduce you to the finer aspects of wine, but also come with a selection of food that has been perfectly matched by our expert sommelier, TV wine expert - Olly Smith.

For further information on these events, or to book, speak to any of the staff in
The Glass House.

“ I was chuffed to bits to launch my first wine bar and eatery, The Glass House, on board P&O Cruises Azura. It was a thrilling adventure surfing the world of wine to pick out 32 unique and fun tipples to offer in The Glass House, and selecting and blending Azura's house wines, which are available under the Porta Palo label. ”



Week 1

Small Plates £4.95 for three dishes

Hot oak smoked salmon fishcakes
with Hollandaise and broccoli sauce

Rilette of ham and sage with chilli saffron
chutney and toasted ciabatta

Chorizo sausage, pork belly and butter
bean cassoulet

Baked portobello mushroom with blue cheese
and walnut salad (V)

Hummus with pita bread fingers and
cucumber yoghurt (V)

Warm quail scotch egg with horseradish and
mustard dip

Confit tomato and red onion bruschetta
with aged balsamic and basil (V)

Watermelon, feta cheese and toasted pumpkin
salad with citrus shoots and virgin lemon oil (V)

Salt & pepper tempura king prawns with
Thai dip

Large Plates (individually priced)

Steaks

All our prime steaks are Casterbridge grain-
fed English beef and aged on the bone for a
minimum of 21 days

Rib eye steak surf and turf £7.50
with jumbo king prawns (6 oz)*

Sirloin Steak (8 oz)* £5.50

Sirloin Steak (6 oz)* £4.50

(All steaks can be served with your choice of
Béarnaise, pink peppercorn or Bordelaise
sauce and are accompanied by a garnish and
hand cut chips)

Prime haddock in beer batter and panko £4.95
crumbed salmon goujons with hand cut chips,
minted crushed peas and homemade
tartare sauce

Glass house 8 oz bison and oak-smoked £4.95
Cheddar burger with truffle mayonnaise and
crisp onions in a sourdough bun served with
hand cut chips*

Salad of baby gem lettuce, Jersey royals, £3.50
Kenyan fine beans, seared smoked tofu,
soft boiled egg and watercress with spiced
tomato dressing (V)

Woodland mushroom risotto with melting £3.50
Camembert (V)

Hampshire lamb and rosemary £4.95
handmade sausages with grain mustard
mash and caramelised shallot gravy

Spring chicken spatchcock sprinkled with £4.95
smoked salt, roasted garlic, spicy potatoes
and bravas sauce

Dessert Plates £2.75 each

Trio of assorted mini brownies served with
white chocolate, dark chocolate and
hazelnut sauce

Banoffee cheesecake with sticky toffee
pudding cream and praline sauce

Chilled creamed lemon-infused rice pudding
tart with raspberries

To share

Crushed meringue knickerbocker glory ice £4.00
cream sundae

Cheese sharing board with raisin bread, £4.00
quince jelly and oatcakes

Week 2

Small Plates £4.95

Hot oak smoked salmon fishcakes
with Hollandaise and broccoli sauce

Rillet(e of ham and sage with chilli saffron
chutney and toasted ciabatta

Chorizo sausage, pork belly and butter
bean cassoulet

Baked portobello mushroom with blue cheese
and walnut salad (V)

Hummus with pita bread fingers and
cucumber yoghurt (V)

Warm quail scotch egg with horseradish and
mustard dip

Confit tomato and red onion bruschetta
with aged balsamic and basil (V)

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hand cut chips)

Prime North Atlantic cod fillet in cider batter
with hand cut chips, minted crushed peas
and homemade tartare sauce £1.95

Glass house lamb burger with caramelised
onion and mint with truffle mayonnaise and
crisp onions in a sourdough bun served with
hand cut chips* £1.95

Salad of chicory, orange, grape, toasted
pecan nut and Gorgonzola cheese with walnut
oil dressing and crisp focaccia croutons (V) £3.50

Risotto with roasted sweet butternut
squash and broad beans (V) £3.50

Mixed Grill: Hampshire pork cutlet, Bury gold
medal black pudding, lamb sausage and beef
medallion with sauté potatoes, Bordelaise sauce
and slow-cooked tomatoes* £4.95

Milk-fed pan fried calves' liver with grilled
dry cured Hampshire bacon, creamed cabbage,
potato cake and Marsala jus* £4.95

Dessert Plates £2.75 each

Baked three lemon cheesecake infused
with lemongrass

Summer berries topped with hazelnut pavlova

Soft Bourneville chocolate tart with Devonshire
clotted cream

To share

Black cherries jubilee and mixed ice
cream sundae £4.00

Cheese sharing board with raisin bread,
quince jelly and oatcakes £4.00

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

* Whilst 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.