



Glebe House Dinner
May 2026

Nasturtium taco with chopped Longhorn beef & pickled walnut
Barbajuan with fresh curds & garden herbs

*Castlewood Blanc de Blancs 2020 - £15 (125ml) / £75
The top of the range Blanc de Blancs from our friends at Castlewood - Devon's answer to champagne.*

Glebe salumi, pickles & vacchino
Porridge bread & cultured butter

*Domaine Léon Boesch Riesling Les Grandes Lignes 2024 - £10.50 (125ml) / £52
From an Alsatian domaine which has been in the hands of the family since 1640, but since being taken over by the latest generation is now biodynamic.
Dry, perfumed with a citrus finish.*

Tagliarini with crab & asparagus

Sea bass, ragu of pancetta & spring vegetables

*Domaine Buisson-Batault Bourgogne Cote d'Or 2022 - £14 (125ml) / £70
Classy Chardonnay from Burgundy with flinty, citrus notes and roundness from barrel ageing. Made from three vineyards around the domaine in Meursault and it shows!*

Duck cooked with spices, Tokyo turnips, raisin ketchup

*Fabbrica di San Martino Rosso 2020 - £14 (125ml) / £69
A truly authentic Italian rosso from Lucca, just west of Chianti. Tuscany's signature Sangiovese grape, blended with a little Colorino and Canaiolo. A medium-bodied red with lovely pure cherry fruit.*

· West Country cheeses £12 ·

Trifle of strawberries, elderflower & pistachio

*Domaine des Forges Coteaux du Layon Saint Aubin 2024 - £7.50 (100ml)
Late-picked Chenin Blanc from the Loire Valley, with notes of honey and marmalade and a fresh finish.*

Mint & chocolate ice cream

£69

Please let us know of any dietary restrictions or requirements
A discretionary 12.5% service charge will be added to your bill.