

THE BOTTLE & Glass

LUNCH SET MENU

2 Courses **£20** | 3 Courses **£25**



Available 12-3pm Mon-Sat

STARTERS

Starter of the Day

(Please ask your server for details)

Roasted Root Vegetable Soup  (VE/GF on request)
Red Pepper Dressing, Parsnip Crisp, Focaccia & Compound Butter

Heirloom Tomato Bruschetta  
Sourdough, Heirloom Tomatoes, Balsamic, Basil, Pesto Dressing

MAINS

The B&G Signature Burger 
6oz Brisket Burger, Slow Cooked Pulled Shin of Beef, Crispy Smoked Bacon, Smoked Swiss Cheese,
B&G Sauce, Red Cabbage Coleslaw, served with Skin-on Fries

Beetroot Risotto 
Arborio Risotto, Slow-roasted Beetroot, Vegan Feta, served with a side of Garlic Butter Ciabatta

Pheasantry Beer Battered Fish & Chips
Crushed Peas & Homemade Tartar Sauce

Steak Focaccia Sandwich
Flat Iron Steak, Caramelised Red Onion, Blue Cheese, Rocket, Balsamic Glaze on Focaccia

Fish Finger Ciabatta
Beer Battered Fish Fingers, Tartar Sauce, Gem Lettuce, Gherkins


Chilli Cheese Ciabatta 
Fried Emmental Cheese and Chilli Jam served on Ciabatta Bread

Chef's Special of the Day
(Please ask your server for details)

DESSERTS

Sticky Toffee Pudding & Dark Sugar Caramel 
Served with B&G Vanilla Pod or Christmas Pudding Ice Cream

Apple & Stem Ginger Walnut Crumble  
Served with B&G Dark Fruit Sorbet

Double Chocolate Orange Brownie 
Served with Orange Zest Caramel and B&G Vanilla Ice Cream



Vegetarian

 Gluten Free On Request



Vegan



@bgpharby



@bottleandglassharby



@BottleGlassPub

thebottleandglass.pub



Please inform us of any allergies, dietary restrictions or intolerances before ordering.
Our menu items may contain or come into contact with allergens. For details on specific ingredients and allergens, kindly consult your server.