

# THE BOTTLE & Glass

## WHILE YOU DECIDE

Marinated Olives 🌿🌿 £4.50

Warm Bread & Flavoured Butter 🌿🌿 £5.00

**Camembert (To Share)** 🌿 £16.00

Baked Camembert with Cranberry, Red Currants and Sourdough

**Antipasti Board (To Share)** £19.00

Cured Meats, Olives, Sun Blushed Tomato, Parmesan, Garlic Prawns, Warm Ciabatta, Olive Oil, Balsamic Vinegar

## SIDES

Halloumi Fries with Chilli Jam 🌿 £6.00

Sticky Pork Belly Bites 🌿 £6.00

Tenderstem Broccoli with Garlic Truffle and Parmesan 🌿 £5.00

Dauphinoise Potatoes 🌿🌿 £5.50

Sautéed Seasonal Greens 🌿🌿 £4.00

Beer Battered Onion Rings 🌿 £4.00

Garlic Bread 🌿 £4.00 (Add Mozzarella +£1.00)

Seasoned Hand-cut Chips 🌿🌿 £4.50  
(Add Mozzarella +£1.00)

Seasoned Skin-on Fries 🌿🌿 £4.00  
(Add Mozzarella +£1.00)

## DESSERTS

**Sticky Toffee Pudding & Dark Sugar Caramel** 🌿 £8.50  
Served with B&G Vanilla Pod or Christmas Pudding Ice Cream

**Double Chocolate Orange Brownie** 🌿 £8.00  
Served with Orange Zest Caramel and B&G Vanilla Ice Cream

**Apple & Stem Ginger Walnut Crumble** 🌿🌿 £8.00  
Served with B&G Dark Fruit Sorbet

**Affogato** 🌿🌿 £8.00  
A Choice of B&G Ice Cream, elevated by a Shot of 'Lincoln Coffee' Espresso and Liqueur Shot of your choice

**The B&G Cheeseboard** 🌿 £12.50  
Best of British Cheeses (Trio), Millers Crackers, Quince Jelly, Candied Walnuts, Grapes

## STARTERS

**Sausage & Black Pudding Bonbons** £8.50  
Lincolnshire Sausage, Black Pudding, Carrot Puree, Apple and Mustard Reduction

**Heirloom Tomato Bruschetta** 🌿🌿 £8.00  
Sourdough, Heirloom Tomatoes, Balsamic, Basil, Pesto Dressing

**Roasted Root Vegetable Soup** 🌿 (VE / GF on request) £6.00  
Red Pepper Dressing, Parsnip Crisp, Focaccia & Compound Butter

**King Prawn & Chorizo Medley** 🌿 £9.50  
King Prawns, Picante Chorizo, Saffron Aioli, Sourdough

**Orange Chicken Liver Parfait** 🌿 £8.50  
Roast Chicken Livers in a Smooth Cointreau Infused Parfait, Orange Gel, Brioche

## MAINS

**The B&G Signature Burger** 🌿 £18.00  
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

**Confit Duck** 🌿 £22.00  
Duck Leg, Potato Dauphinoise, Cherry Puree, Sautéed Seasonal Greens

**Venison Saddle** 🌿 £24.00  
Lincolnshire Venison Served Pink, Bone Marrow Mash, Crispy Kale, Red Currant Jus

**Wild Mushroom Truffle Linguine** 🌿 £16.00 (Add Chicken +£3.50)  
Linguine, Wild Mushrooms, Truffle, Parmesan, served with Garlic Butter Ciabatta

**Chicken Supreme** 🌿 £18.00  
Free-range Chicken, Courgette, Chimichurri, Sunblushed Tomato and Roasted Red Pepper Aioli, accompanied by Crushed Garlic Potatoes

**Beetroot Risotto** 🌿🌿 £15.00 (Add Chicken +£3.50)  
Arborio Risotto, Slow-roasted Beetroot, Vegan Feta, served with Garlic Butter Ciabatta

**Pan Seared Sea Bass** 🌿 £18.00  
Seabass, Thai Red Coconut Sauce, Potato Fondant, Coriander Oil

## STEAKS

All served with seasoned Thick-cut Chips, Portobello Mushroom, Roast Plum Tomato & Mixed Salad

**9oz Fillet Steak** 🌿 £36.00  
*Chef recommendation served rare*

**10oz Sirloin Steak** 🌿 £29.00  
*Chef recommendation served med-rare*

**8oz Flat Iron Steak** 🌿 £21.00  
*Chef recommendation served medium*

## SAUCES

Pepper Sauce 🌿🌿 £3.00

Colston Bassett Sauce 🌿🌿 £3.00

Hollandaise Sauce 🌿🌿 £3.00

Chimichurri 🌿🌿 £3.00

## SALADS

**Chicken Caesar Salad** 🌿 £13.50  
Grilled Chicken, Smoked Bacon, Parmesan Sourdough Croutons,

**Lincolnshire Waldorf Salad** 🌿🌿 £12.50  
Pecan, Pear, Red Grapes, Baby Gem Lettuce, Colston Bassett Dressing

**Add Grilled Halloumi / Grilled Goats Cheese** +£2.00



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.