

THE BOTTLE & Glass

PIE NIGHT

2 courses £25 | 3 courses £30

STARTERS

Heirloom Tomato Bruschetta

Sourdough, Heirloom Tomatoes, Balsamic, Basil, Pesto Dressing

Roast Parsnip Soup (GF on request)

Served with toasted Focaccia, Compound Butter & Parsnip Crisp

King Prawn & Chorizo Medley

King Prawns, Picante Chorizo, Saffron Aioli, Sourdough

Hot B&G Buffalo Chicken Wings

Served with Sesame Blue Cheese Dip

PIES

All served with Mixed Vegetables & a choice of Mash, Thick-cut Chips or Crushed Potatoes

Shin of Beef & Ale

British Slow Cooked Shin of Beef, Onions, Carrots, Locally Brewed Ale in Puff Pastry

Chicken & Chorizo Pie

Marinated Chicken and Chorizo Sausage in Puff Pastry

Stargazy Seafood Pie

Crevette King Prawns, Smoked Haddock, Cream & White Wine Sauce with a Parmesan Mash Top

Roast Butternut Squash & Vegan Feta Pie

Slow Roasted Butternut Squash with Vegan Feta Topped with Mashed Potato Crust

DESSERT

Lemon Cheesecake

Served with Mixed Berry Gel & Raspberry Sorbet

Sticky Toffee Pudding & Dark Sugar Caramel

Served with B&G Vanilla Pod Ice Cream

Peanut Butter Stack

Served with Dark Chocolate Ice Cream



Vegetarian



Gluten Free on Request



Vegan



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