Christmas

AT THE

THE BOTTLE & Glass

AVAILABLE FROM
19TH NOVEMBER - 31ST DECEMBER 2026

Festive Menu

STARTERS/SHARERS

Marinated Olives £4.50
Sundried Tomatoes £4.50

Baked Camembert (To Share) £12.00
Served with Homemade Focaccia and Cranberry Jam (*GF available*)

Sticky Pork Belly Bites £9.50
Slow-cooked Pork Belly, Crisped and Glazed in a Sticky Honey, Soy & Chilli Sauce with Spring Onions & Sesame

Crispy Brie £8.50
Golden Breaded Brie with Cranberry Jam & Mixed House Salad

B&G Crispy Chicken Wings £9.00
BBQ Sticky Glaze or Spicy Buffalo
To Share: 10 Wings £15.00 15 Wings £19.00

Freshly Made Soup of the Day £8.00
Served with Warm Homemade Focaccia and Butter (*GF available*)

Lincolnshire Scotch Egg £8.95
Served Runny with Black Pudding and Mustard Mayo

Roasted Beetroot & Whipped Vegan Feta £8.50
Served with an assortment of Beetroot and Wild Leaves

Smoked Salmon Roulade £9.45
Served with House Pickled Vegetables and Zesty Lemon Mayo

SIDES

Seasonal Vegetables £5.50

Hand-cut Chips £5.50

Skin-On Fries (*GF available*) £5.50

Truffle & Cheddar Fries £6.50

Creamy Mashed Potato £4.00

Mixed Side Salad £4.50

Onion Rings (*GF available*) £5.50

MAINS

Braised Feather Blade of Beef £24.00
12 Hour Braised Blade of Lincolnshire Beef served with Creamy Mashed Potato, Tenderstem Broccoli and Bourguignon Sauce (Dairy Free on request)

Roasted Turkey Breast £23.00
Served with all the trimmings- Stuffing, Pigs in Blankets, Roasties, Red Cabbage & Honey-roasted Carrot and Parsnip

Beer Battered Fish & Chips £18.50/£12.50*
Crunchy Beer Battered Haddock, Mushy Peas, Tartare Sauce and Thick-cut Chips. (*Add Curry Sauce* **£2.50**)

Vegetable Thai Red Curry £18.00
With Root & Baby Vegetables, served with Jasmine Rice and a Poppadom

Steak & Ale Pie £19.50
Braised Beef Shin, Veal Jus Gravy, Panache of Vegetables. *Choose from: Thick-cut Chips or Mashed Potato*

Butternut Squash Wellington £18.00
Served with Crispy Roast Potatoes, Fondant Parsnips & Carrots Fondant and a Rich Vegetable Jus

Pan Seared Seabass £23.00
With Caper and Champagne Butter Sauce, Crab Cake and Green Beans

Gammon, Fried Egg & Hand-cut Chips £17.00
Served with Garden Peas and Pineapple Ring

BURGERS

All served on a toasted Brioche Bun with Lettuce, Tomatoes, Gherkin & a side of B&G House Slaw

B&G Festive Burger £19.00
Grilled Beef Patty, Brie, Cranberry Jam, Bacon & a side of Pigs in Blankets (GF available)

Pork & Apple Burger £17.00
Juicy Pork & Apple Burger topped with Melted Monterey Jack Cheese

Breaded Fried Chicken Burger £17.00
Fried Chicken with Gochujang Style Sauce (*Vegan Buttermilk Chicken alternative available on request*)

FROM THE GRILL

All Steaks are dry aged for a minimum of 30 days before they reach your plate for maximum flavour. All seasoned and served with Hand-Cut Chips, Field Mushroom, Tomato and Salad Leaves.

10oz Sirloin - £34.00
10oz Rump Steak - £28.00

Sauces +£3.50 each
Peppercorn | Garlic Butter | Blue Cheese Sauce

Vegetarian Gluten Free Vegan Half portion for smaller appetites

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

Festive Menu

SANDWICHES

SERVED 12-5PM MONDAY-SATURDAY

All served with B&G House Slaw, Chips, Fries or Crisps

Steak Ciabatta £14.00
Grilled Steak served pink, Mustard Mayo, Onion Chutney, Rocket Leaves, Crispy Onion

BBQ Chicken & Bacon Wrap £14.00
Tortilla Wrap filled with BBQ Chicken & Bacon with Gem Lettuce

Roasted Red Pepper & Mozzarella Ciabatta £12.50
Toasted Ciabatta, Melted Mozzarella, Roasted Red Peppers, Rocket Leaves (*Vegan & GF Alternative Available*)

Fish Finger Sandwich £13.50
Fish Goujons, Gem Lettuce, Tartare Sauce, served on Toasted White Bread

B&G Festive Club Sandwich £14.00
Three-layered Club Sandwich with Turkey, Bacon, Cranberry Sauce, Lettuce and Bacon Mayo served on Thick White Bread

DESSERTS

Crumble of the Day £9.00
Seasonal Fruit Crumble (ask server for details) and Homemade Custard

Sticky Toffee Pudding £8.50
Served with Butterscotch Sauce & Vanilla Ice Cream

Selection of Ice Creams & Sorbets £5.50
3 scoops - please ask your server for flavours

Warm Chocolate Brownie £9.00
Served with Toffee Sauce & Chocolate Ice Cream

Gingerbread, Salted Caramel & Belgian Chocolate Cheesecake £9.00
Served with Vanilla Ice Cream

Chocolate Orange Torte £8.50
Served with Champagne Sorbet

Vegetarian Gluten Free Vegan

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Enjoy a Festive Tipple

WHITE

Lawson's Dry Hills New Zealand Sauvignon | **£38**
Pairs beautifully with Pan-Seared Seabass

Lusco Albarino | **£45**
Perfect with Smoked Salmon Roulade

RED

Bon Courage Shiraz | **£38**
Perfect with Steak & Ale Pie

Charles and Charles Cabernet Sauvignon | **£45**
Pair with Braised Blade of Beef

ROSE

Ultimate Provence | **£45**

SPARKLING

La Fornarina Prosecco | **£28**

Bollinger Special Cuvee | **£80**
Perfect with Roast Turkey

Bollinger Rose | **£100**

Dom Perignon | **£250**
Perfect with Pan-Seared Seabass

Book Now

Ready to book your festive celebration with us?
Simply click below to reserve your table.

BOOK HERE

A payment of £10 per guest is required to secure your booking. Your booking will not be confirmed until this has been paid.

Once booked, you will be contacted for a pre-order, which will be required at least 2 weeks prior to your booking.

Alternatively, if you wish to speak to a member of the team, feel free to call us on **01522 703438** or email us on **info@thebottleandglass.pub**.

The Perfect Gift

Our Gift Vouchers make a thoughtful present for any occasion! Choose from **£10**, **£25**, **£50**, or **£100** and treat someone special to a memorable experience with us. Purchase our vouchers by clicking the button below, **or** pop into the bar to buy them in person.

BUY A GIFT VOUCHER