THE BOTTLE & Glass

STARTERS/SHARERS

Marinated Olives £4.50
Sundried Tomatoes £4.50

Sticky Pork Belly Bites £9.50
Slow-cooked Pork Belly, Crisped and Glazed in a Sticky8 Honey, Soy & Chilli Sauce with Spring Onions & Sesame

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

Freshly Baked Bread Board £7.50
Homemade Focaccia served with Whipped Flavoured Butter, Shallot Jam, Olive Oil & Balsamic (*GF available*)

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 Chicken Breast £22.00
French trimmed Chicken Supreme with a Rich Creamy Wild Mushroom Sauce, Green Beans and Fondant Potato

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*

Pan Roasted Seabass £23.00
Seabass Fillet served on Creamy Mixed Seafood & Chorizo Risotto

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

The B&G Burger £19.00
Grilled Beef Pattie, Melted Cheddar, Smoked Streaky Bacon, Crispy Onions (GF available)
Add Blue Cheese +£3.50

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 · @bottleandglassharby

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.

THE BOTTLE & Glass

SANDWICHES

SERVED 12-5PM MONDAY-SATURDAY

All served with B&G House Slaw. Choose from: 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 Club Sandwich £14.00
Three-layered Club Sandwich with Bacon, Chicken, Lettuce and 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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