

Bottle & Glass Harby

NG23 7EB

MAIN MENU

STARTERS

Soup of the day - See Specials Board £5.00

Grilled Goats Cheese with Beetroot, Orange & Basil Pesto £6.95 V G

Oak Smoked Salmon Mousse with Watercress & Melba Toast £6.95

Confit Duck Leg with Sweet & Sour Red Cabbage G

Starter £7.50 Main £14.50

Twice-Baked Cheese Soufflé with Gorgonzola & Petit Pois £7.95 V G

MAINS

Steaks - See Specials Board

Slow-Cooked Lamb Breast with Dauphinoise Potatoes,
Creamed Leeks & Red Wine Jus £15.00 G

Pan-Fried Chicken Strips with Asparagus, Sauté Potatoes & Herb Velouté £13.95 G

Grilled Mackerel with Saffron Potatoes, Chorizo & Sauce Vierge £13.50 G

Wild Mushroom, Pea & Truffle Risotto with Parmesan Shavings V G

Starter £6.95 Main £11.95

Side Dishes: French Fries £1.95 Tomato & Balsamic Mixed Leaf Salad £1.95

Selection of Vegetables £1.95 Butter Mash £1.95

PUDDINGS

Ginger Parkin with Toffee Sauce & Maple Walnut Ice Cream £5.00 V

Eton Mess £5.00 V G

Dark Chocolate & Amaretti Biscuit Torte with Cappuccino Ice Cream £5.00 V

Iced Citrus Parfait with Cassis Sorbet £5.00 V G

CHEESES

Plate of English and European Cheeses with Biscuits,
Grapes & Celery £7.50

V suitable for Vegetarians G Gluten-free

Allergens

Some of our dishes contain nuts and flour. We care for your well-being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Chef who will be happy to advise on ingredients and assist as necessary.