

# Bottle & Glass

## March Set Menu

2 Courses for £14.95 3 Courses for £17.50

March 7th - April 3rd 2019

### Starters

Soup of the day £5.50 V/G

Ham & Leek 'Mac & Cheese' with Tomato Chutney £6.95

Salt & Pepper Squid with Spring Onion & Lime Mayo £6.95

Warm Spiced Poached Pear, Stilton & Walnut Salad £6.95 V/G

### Mains

6oz Flat Iron Steak with Skinny Fries, Garlic, Tarragon & Green Peppercorn Butter £13.50 G

Slow cooked Duck Leg with Butter Mash, Sweet & Sour Braised Red Cabbage & Jus £13.50 G

Smoked Salmon, Spinach & Dill with Spaghetti & White Wine Cream Sauce £12.50

Panko Breaded Chicken burger on Ciabatta Bun with Smoked Bacon, BBQ Sauce & Skinny Fries £13.50

Chestnut Mushroom & Red Pepper Stroganoff with Braised Wild Rice £12.50 Vegan/G

### Desserts All £5.50

Steamed Apple & Cider Sponge with Custard & Vanilla Ice Cream V

Warm Scotch Pancakes with Dark Chocolate Sauce & Banoffee Ice Cream V

Assiette of Ice Cream V/G

Small Cheese Plate V

### STEAK MENU (not included with Set Menu)

**Fillet Medallions with Handcut Chips, Grilled Tomato, Mushrooms, Peas and Peppercorn Sauce - 3oz £16, 6oz £20, 9oz £24 G**

### 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.

**V** suitable for Vegetarians **G** Gluten-free