

the bottle and glass inn

Lunch

Starters

Potato and truffle soup with crème fraiche and chives 6.5

Treacle cured salmon with cucumber and horseradish 7.5

Ham hock terrine with piccalilli 7

Grilled Cornish mackerel with potato salad, Granny Smith apple and watercress 8.5

Barbequed Roscoff onions with onion puree and Lancashire bomb cheese 7

Hay smoked fillet of raw beef with violet mustard, artichoke and mushroom ketchup 8

Mains

Herefordshire feather blade with heritage carrots, shiitaki mushrooms and onions 18.5

Pork belly and cheek with savoy cabbage, celeriac, burnt apple and truffle 18

Gilt head bream with cauliflower, hazelnut, smoked cod roe and golden raisins 18

Estate red deer haunch and braised shoulder with savoy cabbage, parsley root and blueberries 21

Beer battered haddock with chips, crushed peas and tartare sauce 15

Sides

Tenderstem broccoli with toasted almond butter 4

Honey glazed carrots 4

Roasted new potatoes with thyme and garlic 4

**A discretionary 12.5% service charge will be applied to your bill.
All service goes to our staff**

Please be aware some of dishes may contain allergens. Please let us know of any dietary requirements before ordering.
Some dishes may contain traces of shot.

Desserts

Millionaires shortbread with West Berkshire stout ice cream 7.5

Sticky toffee pudding with clotted cream ice cream 7.5

Kentish raspberries with meadowsweet ice cream and almond sponge 7.5

Apple and plum crumble with bay leaf ice cream 7.5

Walnut cake with roasted figs greengages and fig ice cream 7.5

Artisan British cheese board, oatcakes, chutney 8.5
Bix, Lincolnshire poacher, Loddon Blue

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Sundays

Sharpeners

B&G Bloody Mary with smoked Chase vodka
Marylebone London dry gin with Fevertree tonic

Starters

Celeriac and apple soup with blue cheese and toasted walnuts 6.5

Chicken, ham hock and duck liver terrine with carrot, earl grey and prune 8

Chicken liver parfait with chutney and toast 6.5

Treacle cured Salmon with pickled cucumber, shallots and horseradish 7.5

Grilled Cornish mackerel with nicoise salad, granny smith apple and watercress 8.5

Barbequed Roscoff onions with onion puree and Lancashire bomb 7

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Cauliflower croquettes with spiced hazelnuts and truffle mayo 6.5

Mains

Roasts

Served with roast potatoes and seasonal vegetables

Roast Black Angus beef with Yorkshire pudding and horseradish 19.5

Roast belly of pork and apple sauce 17.5

Roast Balmoral estate grouse with bread sauce 20

Roast rib of Herefordshire beef for two 65

Roasted Gilt head bream with cauliflower, hazelnut, smoked cod roe and golden raisins 18

Loddon battered haddock with hand cut chips, crushed peas and tartare sauce 15

Desserts

Almond sponge with Kentish raspberries, elderflower and meadowsweet ice cream 7

Blackberry and apple crumble with bay leaf ice cream 7

Apricot and ginger bread pudding with marmalade ice cream 7

Dark chocolate and raspberry tart with crème fraiche ice cream 7

Artisan British cheese board, oatcakes, chutney 8.5
Bix, Lincolnshire poacher, Loddon Blue

Sweet Wines & Port

Taylor's 2011 Late Bottled Vintage Port 8

Chateau du Levant Sauternes 7.5

Whisky & Brandy

Somerset Cider Brandy 5yo 7.5

Somerset Cider Brandy 10yo 8.5

Hine Rare Cognac, VSOP 8.5

Janneau Armagnac, VS 7.5

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Chateau du Breuil Calvados, 7.5

Jura 10yo 8.5

Macallan 10yo 9

Laphroaig 10yo 9

Bowmore 12yo 9

Balvenie Doublewood 12 yo 9

Tomatin 18 yo 16

Kids menu

Roast Black Angus Beef 6.5

Roast belly of pork 6.5

Penne pasta with tomato sauce 6.5

Loddon battered haddock and hand cut chips 6.5

Mini sticky toffee pudding 5

Vanilla or chocolate ice cream 4

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