

MENU AT THE BOTTLE & GLASS INN

Our food is freshly made to order & sourced from local suppliers where possible.

STARTERS

Bowl of Olives with bloomer bread, olive oil & balsamic vinegar dip
£4.50

Homemade Soup of the day with bloomer bread & butter £4.95

Posh Prawn cocktail, king prawns in Marie Rose sauce & slices of
smoked salmon topping a dressed salad of mixed leaves, served with
wholemeal bloomer £6.95

Red Thai chicken skewers, pieces of chicken breast in a red Thai
marinade served with a light sriracha mayonnaise & dressed salad
garnish £5.95

Nachos, tortilla chips topped with salsa, jalapenos, melted cheese &
sour cream £5.50

MAIN COURSES all meat sourced through Hough & sons, Church
Stretton.

8oz Sirloin steak £18.95

6oz Fillet steak £20.95

Both served with chips, peas, tomato, mushroom, and onion rings
Peppercorn sauce or Shropshire blue sauce £3.50

Handmade 6oz Butcher's burger topped with cheese and bacon served
in a brioche bun with chips and dressed salad £11.95

Local honey roast ham served with Clun farm eggs, chips & peas £
9.95

Chef's Homemade Steak & Ale pie, pieces of succulent steak slow
cooked in a rich Hobson's gravy served with chips, peas & gravy
£12.95

Homemade Lamb Tagine, locally reared lamb slow cooked with
Moroccan spices, topped with toasted almonds & served with rice & flat
bread £13.95

Middle Eastern chicken, prime chicken breast marinated in our own
tangy blend of yogurt, lemon, garlic, and spices, served with potato
wedges & dressed salad garnish £12.95

Fresh Sea bass fillets oven baked with garlic, lemon, rosemary & white wine, & served on a bed of new potatoes & seasonal vegetables £14.95
Homemade Beer battered Cod fillet served with chips & either peas or mushy peas & homemade tartare sauce £12.95
Jumbo wholetail Scampi served with chips, peas & homemade tartare sauce £11.95

Homemade Vegetable & bean curry served with rice, mango chutney & poppadum (**vegan option available, please ask your server**)
£11.50

Sweet potato, cashew & apricot chutney tart, a gluten free shortcrust pastry tart filled with sweet potato, cashew nut sauce and apricot chutney, topped with mixed seeds and nuts, served with new potatoes & seasonal vegetables £11.95 (**vegan & gluten free**)

Pumpkin & spinach burger, pumpkin, spinach & mixed vegetables in a quinoa coating served in a gourmet style bun with lettuce & mayonnaise, with dressed salad & chips £10.95 (**vegan**)

SIDE DISHES

Chips £2.95

Cheesy chips £3.95

Potato wedges £3.50

Onion rings £2.95

Dressed mixed salad £3.95

CHILDRENS MENU

Chicken nuggets, fish finger, vegan nuggets, or vegan sausage, served with chips and peas or baked beans. Includes a carton of juice and scoop of vanilla ice cream £6.95

DESSERTS

Warm Treacle tart served with custard, ice cream or cream £5.95

Lemon Posset with handmade shortbread £5.95

Summer Pudding, quintessential British pudding packed with juicy summer berries, served with cream or ice cream £5.95

Chocolate Brownie sundae, pieces of delicious chocolate brownie served with lashings of chocolate sauce & ice cream, & topped with a whip of cream £5.50

Warm Belgian Waffle drizzled with maple syrup and topped with

vanilla ice cream and toffee sauce £5.50

2 scoops of raspberry sorbet £4.50

Dairy ice cream, choice of vanilla, strawberry, or chocolate £1.95 per scoop

Cheese and biscuits, a selection of cheeses with crackers and chutney £8.95

HOT BEVERAGES

Americano £2.50

Expresso/ double Expresso £2.40/£2.90

Cappuccino/Latte £2.60

English breakfast, Green or Peppermint tea £2.00

Hot chocolate £2.80, with marsh mallows and cream £3.20

ALLERGY NOTICE – Some of our dishes contain CELERY, CEREALS, CONTAINING GLUTEN, CRUSTACAENS, EGG, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE which some people may have a reaction to. Please inform our staff before ordering if you suffer from any food allergies as we don't have a separate dedicated preparation area or designated gluten free fryer. We will do our best to advise you.

DON'T FORGET STEAK NIGHT EVERY WEDNESDAY

HOUGH'S FINEST 8OZ SIRLOIN WITH ALL THE TRIMMINGS
£14.95 OR

TWO STEAKS & A BOTTLE OF HOUSE WINE FOR £39.95!