

The Bottle House Inn

Breads and Olives

Mixed Olives – 3.50

Selection of Artisan Breads with Balsamic Vinegar & Olive Oil Small - 2.50 Large - 4.50

Selection of Artisan Breads with Balsamic Vinegar, Olive Oil & Mixed Olives Small - 3.95 Large - 5.95

Garlic Ciabatta Bread – 2.50 with Cheese – 2.95

Starters

Pork, Pine Nut & Apricot Terrine wrapped in Smoky Bacon with Salad Leaves & Toasted Ciabatta - 5.95

Pan Fried Scallops with Pea Puree, Black Pudding & Red Pepper Coulis - 8.50

Deep Fried Sesame Coated Brie with Mixed Leaves & Apricot Compote - 5.50

Smoked Mackerel & Cream Cheese Pate, served with mixed Leaves & Granary Toast - 5.95

Soup of the Day served with Rusbridge Bread - 4.50

Breaded Lamb Croquette with Citrus Lentils & Mint Dressing - 5.95

Carpaccio of Beetroot, Goats Cheese & Pecan Salad with Cardamom Vinaigrette - 5.25

Light Bites & Shares

Smoked Haddock & Chive Fishcake with Welsh Rarebit Sauce & Salad, Small -5.50 Large 9.95

Leek & Gruyere Quiche, House Chutney, Salad & New Potatoes - 8.95

Ploughman's Lunch with a Selection of Cheeses or Pate served with Rustic Bread and Pickles -8.95

Chilli Con Carne served with Rice & topped with Sour Cream & Cheese, Garlic Bread - 9.95

Panko Breaded Chicken Goujons with a Hoj Sin & Sweet Chilli Dip, Oriental Mixed Salad - 8.95

Mains

Breaded Chicken Kiev filled with Curried Butter, with Parmentier Potatoes & Mixed Salad - 12.95

Steamed Steak & Kidney Pudding, served with Horseradish Mash, Vegetables & Red Wine Gravy - 12.95

Slow Roasted Pork Belly with Creamed Cabbage & Bacon, Butternut Squash Mash & Apple & Cider Sauce - 12.95

Pan Fried Calves Liver served with Bubble & Squeak, Crispy Pancetta & Onion Gravy - 14.95

Herb Crusted Rack of Lamb with Red Wine, Garlic & Rosemary Sauce, with Dauphinoise Potatoes
& Braised Root Vegetables - 16.95

21 Day Matured Chargrilled Sirloin Steak - 18.95 or Rump Steak - 16.95, served with Grilled Field Mushroom, Tomato & Chips served with Roasted Garlic & Thyme Butter or Green Peppercorn Sauce
Chargrilled Duck Breast with Port & Thyme Jus served with Spinach & Dauphinoise Potatoes - 14.95
Fishermans Pie, topped with Cheesy Mash served with Vegetables -11.95
Butter Roasted Halibut Fillet, Creamed Potato, Spinach & a Red Wine Poached Egg with Red Wine Jus - 16.95
Sea Bass Fillets with Roasted Cherry Tomatoes, Salsa Verde, Sugar Snaps & Lemon Mash - 14.50
Salmon Fillet En Crouete stuffed with Mushroom & Spinach Duxcell, Dill Beurre Blanc with Vegetables & New Potatoes - 13.95
Harvey's Beer Battered Haddock with Homemade Tartare Sauce and Chips – 11.95 Mushy Peas or Gherkin + £1.00
Butternut Squash, Spinach & Goats Cheese Lasagne served with Salad & Garlic Bread - 8.95
Mixed Bean Oven Roasted Cassoulet, Parsnip Crisps & Home Made Focaccia Bread - 9.95

Side Orders

Portion of Chips – 2.50
Selection of Fresh Vegetables – 2.50 Bowl of New Potatoes - 1.95
Mixed Salad – 2.75 Tomato & Red Onion Salad – 2.75
Selection of Rusbridge Bakery Artisan Breads – 2.50

Children

Fish, Chips & Peas – 4.95
Roasted Pork Belly with Creamed Cabbage & Bacon, Butternut Squash Mash & Apple Sauce - 4.95
Panko Breaded Chicken Goujons with Chips & Oriental Mixed Salad - 4.95
Butternut Squash, Spinach & Goats Cheese Lasagne served with Salad & Garlic Bread - 4.95

All children's meals include a choice of vanilla, strawberry or chocolate ice cream

Please be aware that all our dishes are cooked to order, therefore at times you may experience a slight delay especially during busy periods. To the best of our knowledge the ingredients we use are GM free.
Some dishes may contain traces of nuts.