

MAKE AN EVENING OF IT

3 COURSE SET MENU

SUN-FRI
FROM 5PM




Harvester

EVENING SET MENU

3 COURSES 15.99 / 2 COURSES 13.99

INCLUDES UNLIMITED SALAD

STARTERS

BUTTERMILK-FRIED CHICKEN TENDERS

With BBQ dip

Add some heat with our Nashville hot seasoning

CALAMARI STRIPS

With garlic mayo dip

BREADED MUSHROOMS ^V

With garlic mayo dip

NACHOS ^V

With cheese sauce, guacamole, salsa, sour cream and jalapeños

Vegan option available ^{Ve}

MAINS

THE DIRTY BURGER

6oz* beef burger, a southern-fried onion nest and hash brown topped with cheese sauce and Jim Beam® BBQ sauce. Served in a toasted brioche-style bun with baby gem lettuce and tomato, with chips

FULL RACK OF RIBS (+3 supplement)

Glazed in BBQ sauce. With chips, slaw and buttered corn

BBQ CHICKEN STACK

A chicken breast with Monterey Jack cheese, BBQ sauce, back bacon and buttermilk-fried chicken tenders, with chips, slaw and buttered corn

CHARGRILLED CHICKEN SKEWER

Chicken thighs with our peri-peri sauce skewered with padron peppers and served with slaw and golden rice or chips

CHILLI NON CARNE ^{Ve}

Made with vegan mince, jackfruit and sweet potato with golden rice. Topped with guacamole, fresh chilli and spring onion

HERB-BATTERED HALLOUMI & CHIPS ^V

With chips, tartare sauce and your choice of garden or mushy peas

SIGNATURE HALF ROTISSERIE CHICKEN

With sage & onion seasoned chips, buttered corn and our speciality chicken gravy

COD & CHIPS[#]

Hand-battered cod fillet with chips, tartare sauce and your choice of mushy or garden peas

10oz* SIRLOIN (+5 supplement)

Aged for 21 days, served with chips, garden peas, tomato, mushroom and an onion nest

ADD A SAUCE (+1.99)

Peppercorn[†]/Beef Dripping Gravy/Chasseur[†]/Bourbon Shallot[†]/Blue Cheese

QUORN® BBQ STACK ^V

Grilled Quorn® fillets with Monterey Jack cheese, BBQ sauce, topped with bacon flavour crunch and southern-fried bites, with chips, slaw and buttered corn

DOUBLE YOUR CHIPS +99P
OR UPGRADE TO SWEET POTATO FRIES +1.49

DESSERTS

BELGIAN CHOCOLATE BROWNIE ^V

With Belgian chocolate sauce and real dairy ice cream

BLACKCURRANT MOUSSE ^V

A tangy blackcurrant mousse on a light biscuit base, served with real dairy ice cream

Vegan option available ^{Ve}

TREACLE SPONGE ^V

With your choice of real dairy ice cream, custard or fluffy cream

ROCKY HORROR SUNDAE ^V

Real dairy ice cream and warm chocolate fudge brownie, topped with chocolate fudge pieces, fluffy cream, a cherry and a sugar cone wafer

Allergen information: Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

^V = made with vegetarian ingredients. ^{Ve} = made with vegan ingredients; however, some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. [†] Contains alcohol. *All weights stated are approximate and prior to cooking. [#]Our fish has been carefully filleted however some small bones may remain. Any tips you're kind enough to give are kept by our team. All dishes are subject to availability. This menu cannot be used in conjunction with any other offer. Photography is for illustration purposes only. © Mitchells & Butlers 2021.