

Main

NO-GLUTEN CONTAINING INGREDIENTS MENU
All dishes on this menu do not use gluten containing ingredients.

STARTERS

Chef's Soup of the Day (V)

With a no-gluten containing seeded bread and butter

Seared Scallops†

Served with pan-fried chorizo and samphire with a garlic & rosemary mayonnaise

Atlantic Prawn Cocktail†

Atlantic prawns with baby gem lettuce, Marie Rose sauce, no-gluten containing seeded bread and butter

CHEF'S RECOMMENDATIONS

Chef's Seasonal Garden Bowl (V)

A garden salad of fine beans, heritage tomatoes, radish, red onion, new potatoes, rocket leaves and cucumber with a pesto dressing

Choose your topping

Chicken Breast, Sea Bass† (590 kcal), Rump Steak, Salmon† or Grilled Halloumi (V)

Grilled Hake with Chorizo and King Prawns†

On pesto crushed new potatoes with red pepper ketchup, pan fried king prawns, chorizo and samphire. Served with a heritage tomato gratin

Sea Bass and Seared Scallops†

Grilled sea bass fillets and pan-fried scallops, served on a prawn, white wine & pea risotto

Chicken, Bacon & Avocado Salad

Grilled chicken breast, smoked bacon, avocado, Tenderstem broccoli and mixed leaves in a honey & mustard dressing (500 kcal)

12-Hour Slow-Cooked Lamb Shoulder

With minted new potatoes and seasonal veg. Served with a Merlot sauce

BURGERS

Our burgers are served in a no-gluten containing seeded bun with shredded iceberg lettuce, barbecue dip and your choice of mash, jacket potato or salad

Prime Gourmet Beef Burger NEW

Our new and improved hand-pressed beef patty topped with a fried egg, smoked cheese, streaky bacon and our signature burger sauce. Served with a barbecue dip

Gourmet Chicken Burger

Grilled chicken breast topped with smoked cheese, streaky bacon, red onion, tomato and mayonnaise. Served with a barbecue dip

Chef's Vegetarian Burger (V)

A revolutionary plant-based burger, full of flavour and topped with fried onions, a melting vegan slice and vegan mayonnaise

FROM THE GRILL

All our steaks are expertly aged for up to 28 days. Served with half a grilled tomato, sautéed mushrooms and your choice of jacket potato or salad

Sirloin 8oz

Beautifully tender with marbling for a greater depth of flavour. Recommended medium-rare

Bistro Rump 8oz

Firmer texture and fuller flavour. Recommended medium

Fillet 7oz

Prized for its delicate structure and extra tenderness, served with a Merlot & beef dripping gravy. Recommended rare

PUB CLASSICS

Steak & Ale Pie

Farm-assured British beef & gluten-free Greene King IPA gravy in a no-gluten containing pastry with mash, buttered seasonal veg and no-gluten containing gravy

Gammon Steak

Served with a fried egg, freshly grilled pineapple wedge with garden or mushy peas and your choice of mash, jacket potato or salad

Slow-Cooked Pork Belly

In a barbecue glaze with pork crackling and a baked apple, on a bed of garden peas, chopped smoked bacon and wilted baby gem. Served with your choice of mash, jacket potato or salad

Classic Hunter's Chicken

Grilled chicken breast topped with smoked cheese, grilled back bacon and a rich barbecue sauce. Served with house slaw and your choice of mash, jacket potato or salad

SIDES

All our sides are vegetarian (V)

New Baby Potatoes

Dressed Seasonal Salad

Glazed Tenderstem Broccoli

Buttered Seasonal Vegetables

House Slaw

No-Gluten Seeded Bread & Butter

PUDDINGS

All our puddings are vegetarian (V)

Beechdean Ice Cream and Sorbet

Choice of three scoops of ice cream or sorbet from today's flavours. Beechdean ice cream is made with fresh milk from pedigree Jersey cows

Vegan option available

Home-Baked Crumble of the Day

Served with custard, double cream or Beechdean clotted cream ice cream

Salted Caramel Sundae

Beechdean chocolate and clotted cream ice cream, vanilla cheesecake, Belgian chocolate brownie chunks, freshly whipped double cream and salted caramel sauce

(V) Suitable for vegetarians. †Fish and poultry dishes may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu.

Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free-from' traces of allergens. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Please advise the team of any dietary requirements when ordering. Please speak to a member of the team if you would like further information on our vegan and vegetarian dish preparation. All weights are approximate prior to cooking. Our menu descriptions do not list all ingredients. Full allergen information is also available at www.chefandbrewer.com. Please be aware that all our calorie counts are based on standard recipe portions and as dishes are made to order this value may vary slightly. Reference Intakes (RIs) of an average adult 8,400 kJ/2000 kcal. All service charges, cash and credit/debit card tips are paid in full to our team members.