



Sunday Menu

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

Available all day Sunday.

ROASTS

All roasts are served with buttered seasonal veg, no-gluten containing Yorkshire pudding, garlic & rosemary goose fat roast potatoes or minted baby potatoes and a no-gluten containing gravy.

TRADITIONAL ROASTS

Roast Topside of Beef

With horseradish sauce. Served pink

Honey Glazed Gammon

With apple sauce and pork crackling

Roast Turkey Breast

Trio of Roasts

Topside of beef, turkey breast and roast gammon with crackling and apple sauce

SIGNATURE ROASTS

8-Hour Slow-Cooked Rib of Beef

Served on the bone

Slow-Cooked Pork Belly

With crackling and apple sauce

12-Hour Slow-Cooked Lamb Shoulder

Served on the bone

SIDES

All our sides are vegetarian (V)

Buttered Mash

Glazed Tenderstem Broccoli

Buttered Seasonal Vegetables

No-Gluten Containing Gravy

No-Gluten Containing Yorkshire Pudding

(V) Suitable for vegetarians. 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. All service charges, cash and credit/debit card tips are paid in full to our team members.