



MOTHER'S DAY WEEKEND

21st – 22nd March

THREE COURSES £22.⁹⁹

Two courses also available £19.99

“It's not how much we give, but how much love we put into giving”

– *Mother Theresa*

TO START

Crispy Salt & Pepper Squid[†] with sweet chilli relish

Hand-Battered Chicken Goujons in a Cajun batter with an IPA barbecue sauce

Oak-Smoked Chicken Liver Pâté with caramelised red onion chutney and toasted sourdough bread

Atlantic Prawn Cocktail[†] with baby gem lettuce, Bloody Mary cocktail sauce and sourdough bread and butter

Seared Scallops[†] (£1 supplement) with pan-fried chorizo, samphire and a garlic & rosemary mayonnaise

Chef's Soup of the Day (v) with sourdough bread and butter

SUNDAY ROASTS

Only available Sunday 22nd March

All our Sunday meat roasts are served with garlic & rosemary goose fat roast potatoes or minted baby potatoes, glazed seasonal veg, Yorkshire pudding, sausage meat stuffing and lashings of rich gravy.

Roast Topside of Beef with horseradish sauce. Served pink

Roast Pork with crackling and apple sauce

Roast Turkey Breast with a pig-in-blanket

Trio of Roasts roast pork with crackling and apple sauce, topside of beef and turkey breast

Mushroom, Stilton[®] & Spinach Wellington (v) with vegetarian roast potatoes and stuffing, Yorkshire pudding, seasonal veg and vegetarian gravy

SIGNATURE ROASTS

(£1 supplement)

Slow-Cooked Rib of Beef cooked for 7 hours, served on the bone with a Merlot & beef dripping sauce

Slow-Cooked Pork Belly cooked for 6 hours, served with crackling and apple sauce

Slow-Cooked Lamb Shoulder cooked for 12 hours, served on the bone

SUNDAY ROASTS SIDES

Croxton Manor Cheddar Cauliflower Cheese (v) £1.99 *Pigs-in-Blankets* £1.79

Yorkshire Pudding (v) 99p *Buttered Mash* (v) £1.99 *Glazed Tenderstem[™] Broccoli* (v) £2.29

Beef-Stuffed Yorkshire Pudding £2.49 *Beef-Topped Roast Potatoes* £2.49

SIDES

Skin-on Fries (v) £2.99 *Triple-Cooked Chips* (v) £2.99 *Sweet Potato Fries* (v) £3.79 *House Slaw* (v) £1.99 *Onion Rings* (v) £2.99

Garlic Ciabatta with Cheddar (v) £3.39 *Garlic Ciabatta* (v) £3.29 *Dressed Seasonal Salad* (v) £2.49

See overleaf for mains, puddings and dietary information.

MAINS

Prime Gourmet Beef Burger in a brioche bun topped with a fried free-range egg, smoked cheese, streaky bacon and our signature burger sauce. Served with skin-on fries and a barbecue dip

Sea Bass and Seared Scallops† (£1 supplement) grilled sea bass fillets and pan-fried scallops, served on a prawn, white wine & pea risotto

Chicken & Woodland Mushroom Pie farm assured British chicken with leek & mushroom in a creamy white wine sauce, in hot water crust pastry with a puff pastry lid. Served with triple-cooked chips or mash, glazed seasonal veg and a rich gravy

Signature Hunter's Chicken grilled chicken breast and gammon steak, Croxton Manor & Yorkshire ale melted cheese, sticky IPA barbecue sauce and crispy smoked bacon. With triple-cooked chips, onion rings and house slaw

Chef's Signature Mixed Grill (£3 supplement) rump steak, chicken breast, gammon steak, pork sausage and black pudding. Served with a fried free-range egg, grilled tomato, onion rings and a choice of triple-cooked chips, jacket potato or dressed salad

28-Day-Aged Bistro Rump 8oz firm texture and full of flavour. Served with grilled tomato and onion rings, with your choice of triple-cooked chips, jacket potato or dressed salad

28-Day-Aged Prime Sirloin 8oz (£2 supplement) a prime cut with a tender and delicate flavour. Recommended medium-rare. Served with grilled tomato and onion rings, with your choice of triple-cooked chips, jacket potato or dressed salad

Add one of our signature sauces to your steak for £1.49. Choose from:

Creamy Peppercorn, Garlic & Mushroom or Merlot & Beef Dripping

Signature Fish and Chips† hand-battered Atlantic cod and Whitby scampi, served with sourdough bread and butter and a choice of garden or mushy peas

Chef's Seasonal Garden Bowl (v) a honey & mustard dressed garden salad of warm butternut squash, baby potatoes, beetroot and Tenderstem™ broccoli with radish, red onion and rocket. **Vegan option available**

Tailor your salad, with a choice of:

Grilled Halloumi (v), Chicken Breast, Roasted Red Pepper & Sweet Potato Kofta Skewers (ve), Salmon†, Rump Steak or Seabass†

Chef's Veggie Burger (v) plant-based burger topped with halloumi, red onion, tomato and our signature burger sauce. Served with skin-on fries and a barbecue dip. **Vegan option available**

PUDDINGS

Vanilla Crème Brûlée (v) with buttery shortbread biscuits and sliced strawberry

Millionaire's Cheesecake (v) with salted caramel sauce, shortbread crumb and freshly whipped cream

Eton Mess Sundae (v) Eton mess ice cream with meringue pieces, white chocolate mousse, freshly whipped cream and raspberry coulis

Sticky Toffee Pudding (v) with a rich date & sultana toffee sauce and Beechdean clotted cream ice cream

Rich Chocolate & Raspberry Torte (ve) topped with an indulgent chocolate & raspberry ganache, finished with raspberry coulis and vanilla & coconut ice cream

Cheese Board (v) (£1 supplement) Croxton Manor Brie, Stilton® and mature Cheddar with cheese biscuits, caramelised red onion chutney and grapes

FIZZ, WINE AND COCKTAILS

Raise a glass (or two!) to Mum this Mother's Day with our cocktails and exclusive offers on wine and Champagne.

Rhubarb Spritz a double measure of Smirnoff vodka with sweet rhubarb purée topped with soda and a fresh orange slice £5.99

Bombay Sapphire G&Tea A double measure of Bombay Sapphire gin, perfectly paired with a fruit infused tea bag, served over ice with Schweppes Signature tonic £6.99

Mumm Cordon Rouge Brut NV, France a delicate Champagne with a fine crisp and fresh taste 12% Bottle £25

Mumm Rosé Brut NV, France an indulgent rosé Champagne, bubbling with crisp apple and strawberries 12% Bottle £30

Selected bottles of wine only £16.99 on Mother's Day Weekend.

Choose from Pinot Noir 12.5%, Sauvignon Blanc Marlborough 13.5% or Sauvignon Blanc Rosé 12%

GIN OF THE MOMENT

Enjoy our new gin of the moment with a Blackberry G&T.

A double measure of the deliciously fruity Bombay Bramble gin combined with Schweppes Signature tonic and garnished with a wedge of lime £7.99

We aim to make our food enjoyable for as many people as possible, so we have a great range of vegetarian, vegan and dietary specific dishes.
For more information or full details about the presence of allergens in all of our dishes and menus, just ask a member of our team.

(v) Suitable for vegetarians. (ve) Suitable for vegans. †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. 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.

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