

SUNDAY TOGETHER

We're proud to serve a range of delicious Sunday roasts alongside a selection of your favourite pub classics, perfect for bringing the family together.

To Start

- NEW Korean BBQ Chicken Strips *pickled red onion, Korean BBQ sauce* 5.99
- Oak-Smoked Chicken Liver Pâté *red onion chutney, sourdough toast, butter* 5.99
- Crispy Salt & Pepper Squid† *lamb's lettuce, sweet chilli relish* 6.69
- NEW Creamy Garlic Mushrooms (v) *sourdough crumpet, cheese & mustard straw* 5.99
- Scottish Rope-Grown Mussels† *garlic & white wine sauce, samphire, sourdough toast, butter* 7.29
- King Prawn & Avocado Cocktail† *Bloody Mary sauce, sourdough toast, butter* 6.29
- Red Pepper & Sweet Potato Koftas (ve) *carrot & cucumber salad, red pepper houmous* 5.99
- Chef's Soup of the Day (v) *white bloomer, butter. Vegan option available (ve)* 4.49
- FOR TWO Sharing Board† *lamb & rosemary koftas, Korean BBQ chicken strips, crispy salt & pepper squid, garlic & coriander flatbreads, houmous, dips, relish* 13.99
- FOR TWO Rosemary & Garlic Camembert (v) *crudités, red onion chutney, breads, cheese & mustard straws* 10.29

Our Sunday Roasts

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

Traditional Roasts

- Roast Pork Loin *crackling, apple sauce* 11.99
- Trio of Roasts (*pork, beef and turkey*) *crackling, with apple, horseradish or cranberry sauce* 13.99
- Roast Sirloin of Beef (*served pink*) *horseradish sauce* 12.99
- Roast Turkey Breast *pig-in-blanket, cranberry sauce* 11.99
- Mushroom, Stilton & Spinach Wellington (v) *vegetarian roast or minted baby potatoes, glazed seasonal veg, honey-roast carrots, Yorkshire pudding, sage & onion stuffing, vegetarian gravy* 10.99

Signature Roasts

- 7-hour Slow-Cooked Rib of Beef (*served on the bone*) *Merlot & beef dripping sauce* 15.49
- 6-hour Slow-Cooked Pork Belly *crackling, apple sauce* 14.49

Sunday Sides

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| <i>Cheese & Mustard Mash with Smoked Bacon</i> 2.79 | Stuffed Yorkshire Pudding |
| <i>Buttered Cabbage with Smoked Bacon</i> 2.49 | <i>shredded beef rib, Merlot & beef dripping sauce</i> 2.69 |
| <i>Yorkshire Pudding</i> (v) 0.99 | Topped Roast Potatoes |
| <i>Pigs-in-Blankets</i> 1.79 | <i>shredded beef rib, Merlot & beef dripping sauce</i> 2.69 |
| <i>Yorkshire Ale Cauliflower Cheese</i> (v) 2.29 | |

Pub Classics

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| Hand-Battered Atlantic Cod and Chips† <i>triple-cooked chips, garden or mushy peas, tartare sauce</i> 12.79 | Signature Hunter's Chicken <i>grilled chicken breast, IPA BBQ sauce, gammon steak, ale cheese sauce, smoked bacon, onion rings, triple-cooked chips</i> 13.99 |
| Splash out on Whitby scampi and bread and butter for an extra £1.50 | British Chicken, Leek & Mushroom Pie <i>white wine sauce, glazed seasonal veg, chips or mash, rich gravy</i> 12.79 |
| British Slow-Cooked Steak & Red Wine Pie <i>mushrooms & roast baby onions, chips or mash, glazed seasonal veg, rich gravy</i> 12.79 | <i>Mushroom & Ale Pie</i> (ve) also available |
| Hand-Battered Lemon & Coriander Halloumi (v) <i>triple-cooked chips, garden or mushy peas, tartare sauce</i> 10.79 | Caesar Salad† (590 Calories) <i>baby gem, anchovies, Italian hard cheese, sourdough croutons, boiled free-range egg</i> 10.29 |
| Sea Bass and Seared Scallops† <i>king prawn, white wine & pea risotto</i> 16.49 | Vegetarian option also available (v) |
| | With: Chicken Breast, Halloumi (v), Red Pepper & Sweet Potato Koftas (ve) £3 |
| | Sea Bass Fillets†, Rump Steak, Scottish Salmon† £4 |

Turn over for grills, burgers, sides and puddings

From the Grill

28-Day-Aged Prime Sirloin 8oz *half a grilled tomato, onion rings, triple-cooked chips* 16.49

Chef's Mixed Grill *rump steak, chicken breast, gammon steak, pork sausage, black pudding, fried free-range egg, half a grilled tomato, onion rings, triple-cooked chips* 17.99

28-Day-Aged Bistro Rump 8oz *half a grilled tomato, onion rings, triple-cooked chips* 13.99

Steak Sauces

Creamy Peppercorn & Brandy 1.79

Garlic & Mushroom 1.79

Merlot & Beef Dripping 1.79

Steak Sides

Creamy Mac'n' Cheese 2.49

Creamy Peppercorn & Brandy Sautéed Mushrooms 2.49

Garlic & Coriander-Glazed King Prawns and Crispy Salt & Pepper Squid† 2.99

Burgers

Gourmet Beef *hand-pressed burger, fried free-range egg, smoked cheese, streaky bacon, onion rings, skin-on fries, BBQ dip* 12.49

Cajun-Battered Chicken Breast *smoked cheese, streaky bacon, pickled red onion, onion rings, skin-on fries, white BBQ dip* 13.29

NEW Beetroot and Spiced Aubergine (ve) *seeded bun, mayo, triple-cooked chips, chilli relish* 11.49

To Complement

Skin-on Fries (v) 3.19

Garlic Ciabatta (v) 3.39

Onion Rings (v) 3.19

Cheese & Truffle Mayo Fries (v) 3.49

Garlic Ciabatta with Cheddar (v) 3.49

Glazed Seasonal Veg (v) 2.49

Buttered Mash (v) 1.99

Triple-Cooked Chips (v) 3.19

Sweet Potato Fries (v) 3.79

Dressed Seasonal Salad (v) 2.49

Something Sweet

Mini Pudding and Hot Drink *choose from Triple Chocolate Brownie* (v), *Caramelised Vanilla Cheesecake* (v), *Eton Mess* (v), *Mocha Torte* (ve) *with any coffee or tea (excludes liqueur coffee)* 5.49

Triple Chocolate Brownie (v) *chocolate sauce, clotted cream ice cream* 5.99

Eton Mess Sundae (v) *Eton mess ice cream, strawberry, meringue, white chocolate mousse, whipped cream, raspberry coulis* 6.29

Salted Caramel Sundae (v) *chocolate and clotted cream ice creams, vanilla cheesecake, chocolate brownie, whipped cream, salted caramel sauce* 6.29

Ice Cream and Sorbet (v) *three scoops, various flavours. Vegan options available* (ve) 4.49

Bakewell Tart (v) (n) *raspberry coulis, custard, shortbread crumb* 5.99

Kentish Bramley Apple & Blackberry Crumble Pie (v) *custard* 5.29

Millionaire's Cheesecake (v) *salted caramel sauce, whipped cream, shortbread crumb* 6.29

Sticky Toffee Pudding (v) *rich date & sultana toffee sauce, clotted cream ice cream* 5.99

NEW Mocha Torte (ve) *raspberry coulis, vanilla & coconut ice cream, raspberries* 5.99

When you buy this Torte, we will donate 20p on your behalf to Macmillan Cancer Support.[‡] We are proud to support Macmillan.

FOR TWO Indulgent Sharer (v) *caramelised vanilla cheesecake, raspberry sorbet, mini Eton mess, triple chocolate brownie, chocolate ice cream, shortbread crumb* 10.99

LEISURELY LUNCHES AND SUPPER CLUB SET MENU**

Pop in during the day for our Lunch Set Menu and enjoy selected starters and puddings for £3 each, with any lunch main or sandwich, Monday - Saturday, 12 - 4pm.

Or join us in the evening for our 2 or 3 course Supper Club Set Menu. A collection of our favourite dishes, bursting with seasonal flavours, Monday - Thursday.

Ask a member of our team for details and availability.

Full allergen information on the ingredients in the food we serve is available on request – please speak to a team member.

You can review our allergen information if you download the Greene King app, or visit our website at www.chefandbrewer.com.

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. (v) suitable for vegetarians. (ve) suitable for vegans. (n) dish contains nuts. [†]Fish, poultry and shellfish dishes may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu. Scampi may contain one or more tail per piece.

All of 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, due to the risk of unexpected cross contamination. Please advise the team of any dietary requirements before ordering. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Our menu descriptions do not list all ingredients. Whilst we take care to preserve the integrity of our vegetarian & vegan products, we must advise that these are handled in a multi-kitchen environment. Hand-Battered Lemon & Coriander Halloumi is cooked in oil which may contain traces of non-vegetarian ingredients. 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. [‡]For every Mocha Torte sold £0.20 plus VAT will be paid to Macmillan Cancer Support* a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). Also operating in Northern Ireland. *Paid to Macmillan Cancer Support Trading Limited a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits. All service charges, cash and credit/debit card tips are paid in full to our team members. Chef & Brewer is a trading name of Greene King Brewing and Retailing Limited, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

**Please ask a member of the team for more information or visit our website for full terms & conditions for each offer. Offers may be withdrawn at any time and are not available on key dates including 13th-31st December, 25th January and 14th February.

Please just ask a member of our team if you or someone in your party would like one of our large print menus.



Chef & Brewer
COLLECTION

If you'd like any more information on what we're doing to keep you safe, just ask a member of our team.