

make time for each other this
VALENTINE'S DAY

Three courses for £20.99

available 10th - 12th & 14th February

On arrival

Enjoy a little something to sweet to start the celebrations.

Pink Grapefruit Spritz *double measure of Malfy Rosa gin, lemonade, Italian fizz, garnished with pink grapefruit* 7.99

Blood Orange Spritz *double measure of Malfy Blood Orange gin, lemonade, Italian fizz, garnished with orange* 7.99

To start

Korean BBQ Chicken *pickled red onion, Korean BBQ sauce*

Creamy Garlic Mushrooms (v) *sourdough crumpet, cheese & mustard straw*

Scottish Rope-Grown Mussels[†] (£1 supplement) *garlic & white wine sauce, samphire, sourdough toast, butter*

Red Pepper & Sweet Potato Kofta Skewers (ve) *carrot & cucumber salad, red pepper houmous*

TO SHARE Rosemary & Garlic Camembert (v) *crudités, red onion chutney, breads, cheese & mustard straws*

TO SHARE Sharing board[†] (£2 supplement) *lamb & rosemary koftas, Korean BBQ chicken strips, crispy salt & pepper squid, garlic & coriander flatbreads, houmous, dips, relish*

Mains

Hand-Battered Atlantic Cod and Chips[†] *triple-cooked chips, garden or mushy peas, tartare sauce*

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

Why not add a sauce for 1.69? Choose from; Creamy Peppercorn & Brandy, Garlic & Mushroom, Merlot & Beef Dripping

Lamb Cutlets[†] (£1 supplement) *white bean & tomato Ragù, celeriac crisps, curly kale, Merlot & beef dripping gravy*

Signature Hunter's Chicken *grilled chicken breast, IPA BBQ sauce, gammon steak, ale cheese sauce, smoked bacon, onion rings, triple-cooked chips*

Sea Bass and Seared Scallops[†] (£1 supplement) *king prawn, white wine & pea risotto*

British Chicken, Leek & Mushroom Pie *white wine sauce, glazed seasonal veg, chips or mash, rich gravy*

Mushroom & Ale Pie (ve) *white wine sauce, glazed seasonal veg, chips or mash, rich gravy*

Bouillabaisse Seafood Medley[†] (£1 supplement) *Tenderstem® broccoli, samphire, skin-on fries, garlic sourdough toast*

Signature Barbecue Beef Burger *hand-pressed burger, IPA BBQ shredded rib, crispy onion, smoked cheese, onion rings, skin-on fries, IPA BBQ dip*

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

Sausage & Venison Stuffed Pheasant[†] (£1 supplement) *herb mash, celeriac crisps, cabbage, root veg, Merlot & beef dripping gravy*

Garden Bowl (ve) *gremolata, warm balsamic & herb-marinated Mediterranean veg, rocket, pickled red onion*

Finished with your choice of; Chicken Breast, Halloumi (v) or Red Pepper & Sweet Potato Koftas (ve)

Something sweet

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

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

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

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

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

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

To finish

Coffee

Cappuccino 2.95	Espresso 2.40
Latte 2.95	Double Espresso 2.70
Americano	
Black or White 2.85	

Tea

Twinnings® Tea
English Breakfast, English
Breakfast Decaffeinated, Earl Grey
or Herbal 2.65

Chocolate

Hot Chocolate 3.00
Liqueur Hot Chocolate
Ask our team for full range

All coffees are available as decaf and some serves are available with Alpro Soya plant-based alternative. Just ask a member of our team.

All of our coffee beans are Rainforest Alliance Certified.

Valentine's tippie

Raise a glass to your loved one with our hand-selected fizz.

Pink Grapefruit Spritz *double measure of Malfy Rosa gin, lemonade, Italian fizz, garnished with pink grapefruit* 7.99

Blood Orange Spritz *double measure of Malfy Blood Orange gin, lemonade, Italian fizz, garnished with orange* 7.99

Bramble Twist *Chambord, Bombay Bramble Gin, lemon juice, soda water, garnished with raspberries* 7.99

Warner's Pink Berry 0% *Double measure of Warner's 0% Pink Berry gin, Fever-Tree Mediterranean tonic, garnished with fresh raspberry* 6.99

Rosé Spritz *Hotel Starlino Rosé Aperitivo, Italian fizz, soda, garnished with strawberry* 7.99

Champagne Kir Royale *Lanson Black Label Champagne, Chambord, garnished with raspberry* 8.99

Prosecco Rosé DOC *a delicate pink Prosecco, with sweet strawberry notes 11% 125ml 5.29 bottle 17.99*

Prosecco DOC *a classy and aromatic Prosecco, with elegant bubbles and hints of citrus and ripe fruits 11% 125ml 4.59 bottle 16.99*

Lanson Black Label Champagne *a fresh citrus character, slightly biscuity aroma 12.5% 125ml 6.99 Bottle 34.99*

Lanson Rose Label Champagne *pale pink with honey, flowers and fresh berries 12.5% Bottle 39.99*

Freixenet Alcohol-Free Sparkling, Spain (ve) *lively tropical notes and refreshing fruity flavours 0% 200ml 4.99*

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. †Fish, poultry and shellfish dishes may contain bones and/or shell. ^Game dishes may contain traces of lead shot and bone fragments. *All weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu. 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.

All service charges, cash and credit/debit card tips are paid in full to our team members. Tenderstem® and Twinings® are registered trademarks. Chef & Brewer is a trading name of Greene King Brewing and Retailing Limited, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.