



*time with family is worth every moment*  
**MOTHER'S DAY**



*Sunday 27<sup>th</sup> March*

3 Courses for £21.50

We will donate £1.00 per guest to Macmillan Cancer Support<sup>‡</sup> for every three course menu ordered.

*To start*

- Korean BBQ Chicken *pickled red onion, Korean BBQ sauce*  
Creamy Garlic Mushrooms (v) *sourdough crumpet, cheese & mustard straw*  
Crispy Salt & Pepper Squid<sup>†</sup> *lamb's lettuce, sweet chilli relish*  
Red Pepper & Sweet Potato Kofta Skewers (ve) *carrot & cucumber salad, red pepper houmous*  
Tempura King Prawns<sup>†</sup> *pickled root veg, sweet chilli jam*  
Oak-Smoked Chicken Liver Pâté *red onion chutney, sourdough toast, butter*



*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.*

- Roast Turkey Breast *pig-in-blanket, cranberry sauce*  
Roast Sirloin of Beef *(served pink) horseradish sauce*  
Trio of Roasts (£1 supplement) *(pork, beef and turkey) crackling, with apple, horseradish or cranberry sauce*  
Mushroom, Stilton & Spinach Wellington (v) *vegetarian roast or minted baby potatoes, glazed seasonal veg, honey-roast carrots, Yorkshire pudding, sage & onion stuffing, vegetarian gravy*  
7-Hour Slow-Cooked Rib of Beef (£1 supplement) *(served on the bone) Merlot & beef dripping sauce*  
6-Hour Slow-Cooked Pork Belly (£1 supplement) *crackling, apple sauce*



*Mains*

- Hand-Battered Atlantic Cod and Chips<sup>†</sup> *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<sup>†</sup> (£2 supplement) *white bean & tomato Ragù, celeriac crisps, curly kale, Merlot & beef dripping gravy*  
Sea Bass and Seared Scallops<sup>†</sup> (£2 supplement) *king prawn, white wine & pea risotto*  
Signature Hunter's Chicken *grilled chicken breast, IPA BBQ sauce, gammon steak, ale cheese sauce, smoked bacon, onion rings, triple-cooked chips*  
British Chicken, Leek & Mushroom Pie *white wine sauce, glazed seasonal veg, chips or mash, rich gravy*  
Mushroom & Ale Pie (ve) *glazed seasonal veg, chips or roasted new potatoes, rich vegan gravy*  
Bouillabaisse Seafood Medley<sup>†</sup> (£2 supplement) *Tenderstem<sup>®</sup> broccoli, samphire, skin-on fries, garlic sourdough toast*  
Signature Barbecue Beef Burger *hand-pressed burger, IPA BBQ shredded beef rib, crispy onion, smoked cheese, onion rings, skin-on fries, IPA BBQ dip*  
Cajun-Battered Chicken Breast Burger *smoked cheese, streaky bacon, pickled red onion, onion rings, skin-on fries, white BBQ dip*  
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

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  
Latte 2.95  
Espresso 2.40  
Double Espresso 2.70

Americano 2.85  
*Black or White*  
Liqueur Coffee 3.85

### Tea

Twinings® Tea 2.65  
*English Breakfast, English  
Breakfast Decaffeinated,  
Earl Grey or Herbal*

### 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.*



## Mother's Day tipples

Share a moment with mum and raise a glass to say thank you.

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

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



Pink Grapefruit Blush *double measure of Malfy Rosa gin, Fever-Tree Mediterranean Tonic, garnished with pink grapefruit 7.99*

Italian Orange G&T *double measure of Malfy Blood Orange gin, Fever-Tree Mediterranean Tonic garnished with orange 7.99*

Warner's Pink Berry 0% *double measure of Warner's 0% Pink Berry spirit, Fever-Tree Mediterranean Tonic, garnished with fresh raspberry 6.99*

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

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

2 course also available £17.50. 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](http://www.chefandbrewer.com).

£1 supplements apply to Trio of Roasts, Slow-Cooked Beef Rib, Slow-Cooked Pork Belly. £2 supplements apply to Lamb Cutlets, Sea Bass and Seared Scallops, Bouillabaisse Seafood Medley. 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. ^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.

‡For every 3-course Mother's Day menu sold £1 plus VAT will be paid, and for each 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. Tenderstem® and Twinings® are registered trademark. Chef & Brewer is a trading name of Greene King Brewing and Retailing Limited, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ

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