



Serving up special MOMENTS



2 Courses for 22.49

3 Courses for 25.99

TO START

Korean BBQ Chicken Strips pickled red onion, Korean BBQ sauce (511 kcal)

Creamy Garlic Mushrooms (V) sourdough crumpet, cheese & mustard straw (536 kcal)

Crispy Salt & Pepper Squid† lamb's lettuce, sweet chilli relish (541 kcal)

Spiced Koftas (VE) Beyond Meat®, red pepper houmous, rocket, pomegranate, cucumber & mint dressing (507 kcal)

Garlic Butter-Fried King Prawns† orange segments, baby potatoes, capers, olives, vine tomato, dill (451 kcal)



MAINS

28-Day-Aged Bistro Rump 8oz rosemary & chive butter, dressed rocket & courgette salad, vine tomatoes, chips (1067 kcal)

Sea Bass and Seared Scallops† (£1 supplement) king prawn, white wine & pea risotto (831 kcal)

Hand-Battered Atlantic Cod† chips, Whitby scampi, sourdough & butter, tartare sauce (1932 kcal), garden (60 kcal) or mushy (90 kcal) peas

Spiced Pulled Lamb Gnocchi† (£1 supplement) Ezme dressing, Tenderstem® broccoli, roasted peppers, seeds, Italian cheese tuille (1406 kcal)

Slow-Roasted Tomato & Pepper Tart (VE) pomegranate, pickled red onion, roasted pepper, seeds, grain salad, rocket, balsamic dressing (1304 kcal)

Smothered Chicken smoked cheese, BBQ sauce, back bacon, dressed rocket & courgette salad, onion rings, chips (1762 kcal)

Fillet Steak & Lobster Tail† (£10 supplement) vine tomatoes, asparagus, potato rostis, truffle cauli cheese, beef dripping gravy (1274 kcal)

Cheese & Bacon Burger hand-pressed beef burger, smoked cheese, smoked streaky maple bacon, onion rings, skin-on fries, BBQ dip (1908 kcal)

Super Greens Salad (VE) grains, spinach, avocado, roasted peppers, courgette ribbons, pickled red onion, balsamic & rapeseed oil dressing (714 kcal)

With: Chicken Breast (349 kcal), Honey-Glazed Halloumi (V) (514 kcal) or Chilli-Roasted Squash (VE) (119 kcal)



ROASTS

All of our Sunday meat roasts are served with garlic & rosemary goose fat roast potatoes, maple-roast carrot and parsnip, Yorkshire pudding, sausage meat stuffing, Tenderstem® broccoli, peas and lashings of rich gravy.

Trio of Roasts (Pork, Beef, Turkey) crackling (1192 kcal), with apple (27 kcal), horseradish (59 kcal) or cranberry (65 kcal) sauce

Roast Pork Loin crackling, apple sauce (1460 kcal)

Roast Sirloin of Beef horseradish sauce (1029 kcal)

Roast Turkey Breast pig-in-blanket, cranberry sauce (1345 kcal)

Woodland Mushroom Bourguignon Wellington (VE) roast potatoes, maple-roast carrot and parsnip, sage & onion stuffing, Tenderstem® broccoli, peas, balsamic gravy (1066 kcal)

Adults need around 2000 kcal a day

TO COMPLEMENT

Stuffed Yorkie shredded beef rib, Merlot & beef dripping sauce (390 kcal) 2.69

Pigs-in-Blankets (423 kcal) 1.79

Halloumi Fries (v) (578 kcal) 3.99

Garlic Ciabatta with Cheddar (v) (674 kcal) 3.49

Sweet Potato Fries (v) (328 kcal) 3.79

Chips (v) (526 kcal) 3.29

Topped Roasties shredded beef rib, Merlot & beef dripping sauce (526 kcal) 2.69

Cauliflower Cheese (v) (179 kcal) 2.49

Dressed Rocket & Courgette Salad (v) (136 kcal) 2.79

Garlic Ciabatta (v) (358 kcal) 3.29

Onion Rings (v) (702 kcal) 3.29

Skin-On Fries (v) (582 kcal) 3.29

SOMETHING SWEET

Mocha Torte (ve) raspberry coulis, vanilla & coconut ice cream, raspberries (458 kcal)

Salted Caramel Sundae (v) chocolate and clotted cream ice creams, vanilla cheesecake, chocolate brownie, whipped cream, salted caramel sauce (903 kcal)

Caramel Banana Waffle (v) chocolate sauce, banana & butterscotch ice cream, whipped cream (1148 kcal)

Roasted Peach & Rhubarb Pie (v) puff pastry lid, clotted cream ice cream, custard (1085 kcal)

Lemon & Blueberry Cheesecake (v) (N) whipped cream, mango & chilli dressing, raspberry coulis, shortbread crumb, blueberries, raspberries (643 kcal)

TO FINISH

Blend 1799 is a medium dark espresso roast containing Rainforest Alliance certified beans from Brazil, Central America and India, which gives a smooth, full-bodied coffee with layers of flavour. Initial caramel sweetness is followed by rich hazelnut notes.

COFFEE

Cappuccino
(100 kcal) 3

Latte
(112 kcal) 3

Americano
Black (2 kcal) 2.90
also available with milk

Espresso
(2 kcal) 2.45

Double Espresso
(2 kcal) 2.75

Liqueur Coffee
ask the team about our selection

TEA

Twinings English Breakfast,

English Breakfast

Decaffeinated, Earl Grey

or Herbal Tea
(0 to 28 kcal) 2.70

CHOCOLATE

Green & Black's Organic Hot Chocolate

(355 kcal) 3.05

Green & Black's Organic Hot Chocolate with Liqueur
ask the team about our selection

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



CELEBRATORY TIPPLES

Aperol Spritz Aperol, Prosecco, splash of soda, orange 7

Bombay Bramble Summer Cooler double measure of Bombay Bramble, Fever-Tree Sicilian lemonade 8

Italian Orange G&T double measure of Malfy Blood Orange gin, Fever-Tree Mediterranean tonic 8

Pimm's Fruit Punch Schweppes lemonade, mint, cucumber, orange, strawberries **Glass 5 Pitcher 13**

Pink Grapefruit Blush double measure of Malfy Rosa gin, Fever-Tree Mediterranean tonic 8

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

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

Prosecco Rosé DOC a delicate pink Prosecco, with sweet strawberry notes 11%

Prosecco DOC a classy and aromatic Prosecco, with elegant bubbles and hints of citrus and ripe fruits 11%

Adults need around 2000 kcal a day

Full allergen information is available on request – please speak to a team member or visit www.chefandbrewer.com.

£1 supplements apply to Sea Bass and Seared Scallops and Spiced Pulled Lamb Gnocchi and a £10 supplement for the Fillet Steak and Lobster Tail.

(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 dishes are prepared in kitchens where nuts and gluten are present as well as other allergens and we cannot guarantee that any food item is completely free from traces of allergens. We advise all guests to contact a member of the team on the date of their visit, before ordering, to advise of any dietary requirements and confirm the allergen information as it may have changed. 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. Halloumi is cooked in oil which may contain traces of non-vegetarian ingredients. Tenderstem® is a registered trademark. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the menu. All stated weights are approximate prior to cooking. 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

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RESPONSIBLY

Chef & Brewer
COLLECTION