



# FATHER'S DAY



## Three courses

We will donate £1 per guest to Macmillan Cancer Support† for every three course menu ordered

Add one of our

### CELEBRATORY TIPPLES

**Glenfiddich Buck** Glenfiddich 12YO with Bottlegreen Elderflower Cordial, finished with soda and garnished with a slice of lemon

**Rum Mule** Havana Club Spiced Rum with Fever-Tree Ginger Ale and garnished with a slice of lime

## LET'S BEGIN

**Korean BBQ Chicken Strips** with Korean BBQ SAUCE (462kcal)

**Creamy Garlic Mushrooms** (V) pan-fried mushrooms with a garlic & cream sauce on toasted garlic ciabatta and topped with Italian hard cheese (429kcal)

**Crispy Salt & Pepper Squid**† with a sweet chilli relish (503kcal)

**Spiced Roasted Cauliflower** (VE) with butterbean houmous, pomegranate & crunchy seeds (408kcal)

**Herb Butter Fried King Prawns**† with orange, baby potatoes, capers, olives & tomatoes (598kcal)

## MAIN EVENT

**Sea Bass & Seared Scallops**† (supplement) pan-fried sea bass fillets and seared scallops on a bed of pea, mint & courgette risotto (964kcal)  
*try with our Mirabeau Azure Provence Rosé*

**Hand-Battered Atlantic Cod**† served with tartare sauce and chips (1367kcal), with your choice of mushy (89kcal) or garden peas (60kcal)  
*try with our Ice Breaker Pale Ale*

**Maple Glazed Pork Belly** (N) pan-fried pork belly with maple. Served with roasted new potatoes, carrot, candied walnuts, parsnip crisps and beef dripping gravy (1510kcal)

**Keralan Chick Pea Curry** (VE) with spiced roast cauliflower, basmati & wild rice, toasted flatbread and poppadom shards (956kcal)

**Smothered Chicken** chicken breast with melted smoked cheese, bacon and BBQ sauce served with onion rings, chips and a dressed rocket & cucumber salad (1599kcal)

**28-Day-Aged Prime Sirloin 8oz** (supplement) served with herb butter, a dressed rocket & cucumber salad, grilled half tomato and chips (966kcal)

**Slow Cooked Roast Celeriac** (VE) with mustard & maple glaze & served with pomegranate, pickled red onion & grain salad (1297kcal)

## SUNDAY ROASTS

AVAILABLE ON SUNDAY ONLY

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

**Roast Turkey Breast** served with a pig-in-blanket (1187kcal)

**Roast Sirloin of Beef** served pink (1016kcal)

**Trio of Roasts** pork, beef & turkey served with crackling (1205kcal)

**Roast Pork Loin** served with crackling (1480kcal)

**7-hour Slow-Cooked Rib of Beef** (supplement) (on the bone) served with Merlot & beef dripping gravy (1613kcal)

**Woodland Mushroom Bourguignon Wellington** (VE)

roasties, maple-roast carrots & parsnips, sage & onion stuffing, seasonal veg and balsamic gravy (1133kcal)

*Why not add a Sunday side:*

**Pigs-in-Blankets** (423kcal)

**Cauliflower Cheese** (V) (187kcal)

## SOMETHING SWEET

**Caramelised Pear Tart** (VE) with puff pastry, maple & cinnamon spiced pear. Served with coconut vanilla ice cream. (646kcal)

**Salted Caramel Sundae** (V) chocolate and clotted cream ice creams, vanilla cheesecake, chocolate brownie, whipped cream and salted caramel sauce (883kcal)

**Crème Brûlée Berry Cheesecake** (V) served with red berries, raspberry coulis and clotted cream ice cream (732kcal)

**Plum Panna Cotta** (V) maple & rosemary-glazed plums with a sweet puff pastry crisp (465kcal)

**Bakewell Tart** (N) (V) with raspberry coulis & custard (691kcal)

## HOT DRINKS

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.

**Cappuccino** (100kcal)

**Latte** (112kcal)z

**Americano** (2kcal)

Black or White

**Espresso** (2kcal)

**Double Espresso** (2kcal)

**Twinings® Tea** (0-28kcal)

English Breakfast, English

Breakfast Decaffeinated,

Earl Grey or Herbal

**Green & Black's**

**Organic**

**Hot Chocolate** (355kcal)

Ask your server for our selection of liqueurs available to add to hot drinks.  
All coffees are available as decaf and some serves are available with Alpro Soya plant-based alternative.

Adults need around 2000kcal a day



Full allergen information is available on request – please speak to a team member or visit [www.chefandbrewer.com](http://www.chefandbrewer.com).

Ⓢ Suitable for vegetarians. Ⓡ Suitable for vegans. Ⓝ 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. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptors do not list all ingredients and calorie counts are correct at time of printing. Please advise the team of any dietary requirements before ordering. Please note we do not operate a dedicated vegetarian/vegan kitchen area. 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. ‡For every 3 course set menu £1+ 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 and tips are paid in full to our team members and all tips can be processed via credit/debit card. Chef & Brewer is a trading name of Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, DE14 3JZ.