

Summer menu

STARTERS

Today's soup (v)

with bloomer bread and butter £3.99

Oak-smoked chicken liver pâté ^{NEW}

with caramelised red onion chutney, lamb's lettuce, toast and butter £5.29

Peppered chicken goujons

breaded chicken with garlic & rosemary mayo £4.99

Prawn cocktail†

Atlantic prawns with Marie Rose sauce, bloomer bread and butter £5.29

Calamari†

panko-coated with garlic & rosemary mayo £5.99

Courgette & harissa flavoured rice skewers (ve) ^{NEW}

with houmous and lemon oil £4.49

SHARERS

Cheddar & Yorkshire ale fondue (v) ^{NEW}

with asparagus, carrot & cucumber crudités, beetroot pickle, caramelised red onion chutney and white & malted toasted bloomer £9.99

Butcher's block

farmhouse sausage roll, peppered chicken goujons, pork sausages, oak-smoked chicken liver pâté and prosciutto wrapped asparagus with garlic ciabatta, toasted bloomer, caramelised red onion chutney and garlic & rosemary mayo £12.79

MAINS

PUB CLASSICS

Hunter's chicken

with grilled back bacon, topped with melted smoked Cheddar and barbecue sauce. Served with onion rings, triple-cooked chips, house slaw and dressed side salad £10.99

Gammon steak

free-range fried egg, freshly grilled pineapple wedge with Lamb's Navy Rum® & cola glaze, triple-cooked chips and a choice of garden or mushy peas £9.59

Luxury lasagne

beef with pancetta & red wine sauce, with triple-cooked chips or garlic ciabatta and dressed leaves £9.59

Cod and chips†

hand-battered Atlantic cod with garden or mushy peas and tartare sauce £10.99

Add bloomer bread and butter for £1.29

Vegetarian fish and chips (v)

hand-battered lemon & coriander halloumi with garden or mushy peas and tartare sauce £9.49

Steak & red wine pie ^{NEW}

slow-cooked farm-assured British beef in a rich red wine gravy, with roasted baby onions and mushrooms in a hot water crust pastry. Served with triple-cooked chips or mashed potato, buttered seasonal veg and premium gravy £10.99

BURGERS

Burgers are served in a brioche bun with skin-on fries, house slaw and barbecue dip.

Add fried onions (ve) for £1.29

Gourmet beef burger

topped with smoked Cheddar, smoked streaky bacon, free-range fried egg and signature burger sauce £10.99

Chef's Wagyu beef burger

topped with crispy prosciutto and signature burger sauce £13.99

Buttermilk chicken burger

in a seasoned rosemary crumb topped with crispy prosciutto, smoked Cheddar and house slaw with garlic & rosemary mayo £11.89

Ultimate vegan burger (ve) ^{NEW}

a delicious meat-free burger, topped with fried onions and a melting vegan slice, in a toasted poppy seed bun with mayo and shredded iceberg lettuce. Served with house slaw, barbecue dip and chips £8.99
Swap your chips (ve) for skin-on fries (v)

SIDES

Skin-on fries	£2.99
Triple-cooked chips	£2.49
Onion rings	£2.59
Dressed seasonal salad	£2.29
Seasonal vegetables	£1.99
Garlic ciabatta with Cheddar	£3.19
Garlic ciabatta	£2.79
House slaw	£1.99

(v) All sides are vegetarian

FROM THE GRILL

All of our steaks are expertly aged for up to 28 days.

Our steaks are served with grilled tomato, sautéed mushrooms, lamb's lettuce and onion rings. Plus, a choice of triple-cooked chips, mashed potato, jacket potato or salad.

9oz Rump

firmer texture for fuller flavour £12.69

8oz Sirloin

beautifully tender with marbling for a greater depth of flavour £14.99

7oz Fillet

prized for its delicate structure and extra tenderness, served with any signature sauce of your choice £19.99

Signature sauces £1.29

- Creamy peppercorn
- Free-range béarnaise
- Red wine, onion & chorizo

Steak toppers £2.49 ^{NEW}

- Mac 'n' cheese
- Cheddar & Yorkshire ale fondue
- Stilton® & peppercorn sautéed mushrooms

Surf 'n' turf† £3

Surf your turf with garlic & coriander glazed king prawns and panko-coated calamari

CHEF'S RECOMMENDATIONS

Sea bass and seared scallops†

two grilled sea bass fillets and pan-fried scallops served on a prawn, pea & chive risotto £14.99

Asian noodle salad (ve) ^{NEW}

carrot and cucumber ribbons, pak choi, coriander, sliced red chilli, Asian slaw, grapefruit and Thai dressing £8.49

Add halloumi (v), courgette & harissa flavoured rice skewers (ve), rump steak, salmon†, chicken or sea bass† for £3

Chef's Summer garden bowl (ve) ^{NEW}

warm salad of new potatoes, asparagus, garden peas, baby gem, Tenderstem™ broccoli and spring onion dressed with lemon oil £12.99

Choose your topping

halloumi (v), courgette & harissa flavoured rice skewers (ve), rump steak, salmon†, chicken or sea bass†

LUNCH

Served until 4pm, Monday to Saturday

Select any main, sandwich or jacket potato from our lunch menu and add any starter or pudding below for £3 each*

STARTERS

Today's soup (v)
with bloomer bread and butter

Oak-smoked chicken liver pâté ^{NEW}
with caramelised red onion chutney,
lamb's lettuce, toast and butter

Devilled whitebait†
in a spiced coating with tartare sauce

PUDDINGS

Chocolate fudge cake
served warm or cold with double cream,
custard or ice cream

Beechdean Farmhouse ice cream
choose three scoops from today's flavours

Mango sorbet (ve)
three scoops of our delicious mango sorbet

(v) All puddings are vegetarian

Mac 'n' cheese (v)
topped with a Cheddar, tomato & basil
crumb with toasted garlic ciabatta and
dressed leaves £5.49
Add pulled pork for £1.49

Wholetail scampi†
triple-cooked chips, garden or mushy peas and tartare sauce £6.29

SANDWICHES

All of our sandwiches are served with triple-cooked
chips and dressed leaves.

Cod goujons†
hand-battered cod on hand-sliced white or
malted bloomer bread with tartare sauce £5.99

Chicken & bacon mayo
on hand-sliced white or malted bloomer
bread £5.99

Gourmet steak
rump steak, caramelised red onion chutney
and horseradish sauce on sun-dried tomato
bread £8.99

Swap your triple-cooked chips for soup for £1.50

Sea bass Florentine†
sea bass fillets with baby potatoes, wilted
spinach, free-range poached egg and
smoked hollandaise sauce £7.99

JACKET POTATOES

**Mature Cheddar
& beans (v) £4.99**

Chicken & bacon mayo £4.99

**Prawns in Marie
Rose sauce† £5.49**

Ploughman's
farmhouse sausage roll,
Somerset Brie, mature
Cheddar, sun-dried tomato
bread, pickled onion,
beetroot pickle and a
Red Delicious apple £7.99

PUDDINGS

Ice cream and sorbet

choose three scoops of ice cream or fruit
sorbet from today's flavours. Beechdean
Farmhouse ice cream is made with fresh
milk from pedigree Jersey cows £3.99
Also available as a vegan option

Summer fruit sundae (n) ^{NEW}

fresh pineapple and raspberries,
mango sorbet, clotted cream ice cream,
peach and pear pieces, raspberry coulis
and toasted almonds £5.49
Also available as a vegan option

Kentish Bramley apple & blackberry crumble pie

shortcrust pastry with apples &
blackberries and a crumble topping,
served with custard, double cream or
ice cream £4.29

Chocolate fudge cake

served warm or cold with double cream,
ice cream or custard £4.99

Millionaire's cheesecake

with salted caramel sauce and whipped
double cream £5.29

(v) All puddings are vegetarian

Sorbet and fresh fruit

mango or raspberry sorbet with
strawberries, raspberries and a black
cherry compote £4.99

Chocolate torte (ve)(n)

a date & nut base, Belgian chocolate
& coconut milk torte with vanilla
ice cream £5.49

When you buy this pudding, we
will donate 20p on your behalf to
Macmillan Cancer Support.† We
are proud to support Macmillan.



OUR SUNDAY BEST

Your favourite roasts are served with all the trimmings, including the best seasonal vegetables,
homemade Yorkshire pudding, our famous goose fat roast potatoes and premium gravy.

Served all day Sunday.



Dietary Requirements

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. For more information or full details about the presence of allergens in all of our dishes and menus, just ask a member of our team.

(v) Suitable for vegetarians. (ve) Suitable for vegans. † Fish and poultry dishes may contain bones and/or shell.

(n) Dish contains nuts. Some dishes may contain alcohol which may not be listed on the menu.

Please be aware that all 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. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. Please advise the team of any dietary requirements when ordering. All weights are approximate prior to cooking. Our menu descriptions do not list all ingredients. Full allergen information is also available at www.chefandbrewer.com. *Starters and puddings are £3 each only when purchased with a lunch main, sandwich or jacket potato. Tesco Clubcard and Gourmet Society cards cannot be used in conjunction with the £3 starter/pudding lunch deal. ‡ For every Chocolate 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). Paid to Macmillan Cancer Support Trading Limited, a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits. Stilton®, Lamb's Navy Rum® and Tenderstem™ are all registered trademarks. All service charges, cash and credit/debit card tips are paid in full to our team members.