PROVIDERS OF FINE BEERS AND FOOD

BREWHOUSE & KITCHEN

# Food & DRINK

## MENU

BREWHOUSE & KITCHEN

# COOKING & MATCHING WITH BEER

The eagle-eyed of you will have noticed our menu offers suggestions for beer and food pairings. Match them up for a fuller flavour to your food and a bigger bang to your beer. Also keep an eye out for where we have used beer in the recipe.

• All fries come seasoned with our magical garlic and hop salt •

## STARTERS & NIBBLES

**CHOOSE ANY 3 DISHES FOR £13.95**

SPICED LAMB KOFTA GF | 5.25
served with Mediterranean salad and tzatziki
*- IPA or STOUT / PORTER*

LOADED NACHOS V GF | 5.50
ADD BEEF CHILLI | 1.50 – contains gluten
crispy tortilla chips topped with melted cheese, sour cream, guacamole, salsa and jalapeños
*- AMERICAN STYLE ALE*

MEXICAN LAGER & CORN SOUP V | 4.75
with sour cream, garlic cheese flatbread, fresh coriander, spring onion, chilli and fresh lime
*- LAGER*

GARLIC CHEESE FLATBREAD V | 5.25
served with a side of olives, balsamic & olive oil
*- LAGER or WHEAT BEER*

B&K WINGS GF | 5.75
smokey BBQ or hot Buffalo, served with blue cheese dip and celery sticks
*- IPA or WOOD-AGED*

BREADED WHITEBAIT | 5.25
with garlic & hop salt, an IPA cured pickle, homemade tartare sauce and fresh lemon
*- AMERICAN STYLE ALE*

TORTILLA CHIPS & BEER DIPS V | 5.25
freshly fried tortillas served with the holy trinity: IPA hummus, cask ale cheese sauce and hopped sour cream & chive dip
*- ENGLISH STYLE ALE*

## SALADS

*LAGER, WHEAT BEER or AMERICAN STYLE ALE*

CLASSIC CAESAR | 6.00
cos lettuce tossed in a Caesar dressing, topped with shaved Parmesan and our house croutons (vegetarian cheese available – please ask)

PEA, BROAD BEAN AND GRILLED FETA V GF | 8.50
with olive oil and lemon couscous, tossed in a light yoghurt dressing

ASIAN ROJAK V GF | 8.50
with sweet mango, crisp radish, beansprouts, tofu and toasted peanuts, tossed in a spicy soy & honey dressing

**ADD FOR £2.50 GRILLED CHICKEN BREAST | LAMB KOFTA | FRIED SOLE | 6OZ BEEF PATTY**

## MAINS

10oz 21-DAY AGED RUMP STEAK GF | 15.25
ADD PEPPERCORN SAUCE OR MELTED BLUE CHEESE | 1.70
served with roasted vine tomatoes, field mushroom, skin-on chunky chips and sweet onion salad
*- STOUT or PORTER*

CHICKEN, WILD MUSHROOM & CASK ALE PIE | 10.50
with buttery sweet potato mash and chargrilled purple sprouting broccoli
*- ENGLISH STYLE ALE*

CAJUN GUMBO | 10.50
homemade spicy gumbo with chicken, smokey chorizo and prawns. Served with long grain rice
*- IPA or BELGIAN*

RACK OF BBQ RIBS GF | 14.50
served with skin-on garlic & hop salted fries, buttered corn cobs and slaw
*- AMERICAN STYLE ALE or LAGER*

IPA BATTERED FISH & CHIPS | 10.75
Alaskan Pollock with skin-on chunky chips, mushy peas, an IPA cured pickle, homemade tartare sauce and fresh lemon
*- LAGER*

PAN FRIED SOLE FILLETS GF | 11.50
fricassee of baby potatoes, peas & broad beans, caper butter and fresh lemon
*- BELGIAN STYLE ALE*

SWEET POTATO & RED PEPPER FRITTATA V GF | 9.00
with roasted vine tomatoes, sweet onion salad and mint yoghurt
*- WHEAT BEER*

## SUNDAY ROASTS

**SERVED FROM MIDDAY EVERY SUNDAY**

Enjoy 21-day aged Birchstead beef, British pork, beer can roast chicken or vegetarian wellington served with crispy roast potatoes, creamed leeks, seasonal vegetables, a homemade Yorkshire pudding and gravy.

# BURGERS

**SERVED IN A SOURDOUGH BEER BUN WITH A SIDE OF GARLIC & HOP SALTED SKIN-ON FRIES AND AN IPA CURED PICKLE**

UPGRADE TO SWEET POTATO FRIES FOR £1.00

**B&K CLASSIC BURGER** | 10.00
6oz 21-day aged Birchstead beef patty with cask ale relish, tomato, lettuce and red onion
*- AMERICAN STYLE ALE or IPA*

**THE RIDICULOUS BURGER** | 16.45
two 6oz 21-day aged Birchstead beef patties, BBQ pulled pork, smoked streaky bacon, IPA battered onion rings, mature Cheddar cheese, cask ale relish, tomato, lettuce and red onion
*- WOOD-AGED BEER*

**NEW YORKER BURGER** | 12.75
6oz 21-day aged Birchstead beef patty, BBQ pulled pork, mature Cheddar cheese, cask ale relish, tomato, lettuce and red onion
*- ENGLISH STYLE ALE*

**FUNKY CHICKEN BURGER** | 10.00
IPA battered chicken breast, mayonnaise, tomato, lettuce and red onion
*- LAGER*

**LAMB & ROSEMARY BURGER** | 10.00
6oz spiced mint & rosemary lamb patty, tzatziki, IPA hummus, lettuce, tomato and red onion
*- IPA or STOUT / PORTER*

**SPICY BEAN BURGER** (V) | 8.75
kidney & black turtle bean, sweetcorn & red pepper patty, mature Cheddar cheese, cask ale relish, mayonnaise, tomato, lettuce and red onion
*- ENGLISH STYLE ALE or WOOD-AGED*

## LOAD 'EM UP!

**BOOST YOUR BURGER WITH ANY (OR ALL) OF THESE TOPPINGS...**

6oz 21 DAY AGED BEEF PATTY | 3.00

BBQ PULLED PORK | 2.00

SMOKED STREAKY BACON
BLUE CHEESE
MATURE CHEDDAR CHEESE
FIELD MUSHROOM
| 1.50

**ASK TO SEE OUR CHILDREN'S MENU**

(V) INDICATES VEGETARIAN DISHES.
(GF) INDICATES GLUTEN FREE DISHES.

Some dishes may contain or have traces of nuts. Please ask a team member for our list of allergens. A discretionary service charge of 10% will be added to the bill for groups of 10+

# TO SHARE

**BEER CAN ROAST CHICKEN** | 23.95
2-3 PEOPLE
British Red Tractor Approved chicken roasted and infused with our cask ale, in your choice of BBQ, garlic & herb or hot Buffalo. Served with corn cobs, red cabbage slaw and either garlic & hop salted skin-on fries or house salad
*- ENGLISH STYLE ALE*

**BBQ PLATTER** | 18.50
2 PEOPLE
rack of BBQ ribs, smokey BBQ wings, buttered corn cobs, garlic & hop salted fries and red cabbage slaw
*- AMERICAN STYLE ALE*

**LOADED NACHOS** (GF) | 9.50
ADD BEEF CHILLI | 3.00
2-3 PEOPLE
crispy tortilla chips topped with melted cheese, sour cream, guacamole, salsa and jalapeños
*- AMERICAN STYLE ALE or IPA*

**VEGGIE PLATTER** (V) | 13.95
2-3 PEOPLE
fresh fried tortilla chips, grilled padron peppers, buttered corn cobs, sweet potato fries and celery sticks with cask ale cheese sauce, IPA hummus and hopped sour cream & chive dip
*- ENGLISH STYLE ALE*

# SIDES

**SKIN-ON FRIES** (GF) | 2.50
with garlic & hop salt
**SKIN-ON CHUNKY CHIPS** (GF) | 2.50
**SWEET POTATO FRIES** (GF) | 3.50
**CHILLI CHEESE FRIES** | 3.50
**IPA BATTERED ONION RINGS** | 1.95
**RED CABBAGE SLAW** (GF) | 1.95
**HOUSE SALAD** (GF) | 3.25
**BUTTERED CORN COBS** (GF) | 3.25

# DESSERTS

*STOUTS/PORTERS ARE A GREAT MATCH FOR CHOCOLATE WHILST WHEAT BEERS ARE PERFECT FOR FRUIT BASED DESSERTS*

**VANILLA CRÈME BRÛLÉE** (GF) | 4.95
with toasted coconut and fresh mango

**CHERRY BAKEWELL CHEESECAKE** | 4.95
served with whipped cream

**STICKY TOFFEE PUDDING** (GF) | 4.95
with vanilla ice cream

**GLAZED DOUGHNUT ICE CREAM SANDWICH** | 4.95
with strawberry compote and whipped cream

**CHOCOLATE & CASK ALE FONDUE** | 9.95
2-3 PEOPLE
with doughnut pieces, marshmallows and crisp apple