

MENU



# **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 £14.95

SPICED LAMB KOFTA @ | 6.00

served with Mediterranean salad and tzatziki
- IPA or STOUT / PORTER

LOADED NACHOS 6 6.00

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 © | 5.75

with sour cream, garlic cheese flatbread, fresh coriander, spring onion, chilli and fresh lime
- LAGER

GARLIC CHEESE FLATBREAD ♥ | 6.00 served with a side of olives, balsamic & olive oil - LAGER or WHEAT BEER

**B&K WINGS** 6.50 smokey BBQ or hot Buffalo, served with blue cheese dip and celery sticks - *IPA* or *WOOD-AGED* 

#### **BREADED WHITEBAIT** | 6.45

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

### TORTILLA CHIPS & BEER DIPS V | 6.00

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 | 7.00

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

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with olive oil and lemon couscous, tossed in a light yoghurt dressing

#### ASIAN ROJAK W @ | 9.50

with sweet mango, crisp radish, beansprouts, tofu and toasted peanuts, tossed in a spicy soy & honey dressing

ADD FOR £3.50 GRILLED CHICKEN BREAST | LAMB KOFTA | FRIED SOLE | 60Z BEEF PATTY

### **MAINS**

10oz 21-DAY AGED RUMP STEAK 16.95 ADD PEPPERCORN SAUCE 1.90 OR MELTED BLUE CHEESE 1.90

served with rodsted vine tomatoes, field mushroom, skin-on chunky chips and sweet onion salad

- STOUT or PORTER

# CHICKEN, WILD MUSHROOM & CASK ALE PIE | 13.50

with buttery sweet potato mash and chargrilled purple sprouting broccoli

- ENGLISH STYLE ALE

#### CAJUN GUMBO | 11.50

homemade spicy gumbo with chicken, smokey chorizo and prawns. Served with long grain rice  $\,$ 

- IPA or BELGIAN STYLE BEER

#### RACK OF BBQ RIBS @ | 16.50

served with skin-on garlic & hop salted fries, buttered corn cobs and slaw

- AMERICAN STYLE ALE or LAGER

#### IPA BATTERED FISH & CHIPS | 12.25

Alaskan Pollock with skin-on chunky chips, mushy peas, an IPA cured pickle, homemade tartare sauce and fresh lemon

- I AGER

#### PAN FRIED SOLE FILLETS @ | 13.50

fricassee of baby potatoes, peas & broad beans, caper butter and fresh lemon

- BELGIAN STYLE BEER

#### 

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** | 11.45

6oz 21-day aged Birchstead beef patty with cask ale relish, tomato, lettuce and red onion

- AMERICAN STYLE ALE or IPA

#### THE RIDICULOUS BURGER | 18.45

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 | 14.45

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 | 11.00

IPA battered chicken breast, mayonnaise, tomato, lettuce and red onion

- LAGER

#### LAMB & ROSEMARY BURGER | 11.45

6oz spiced mint & rosemary lamb patty, tzatziki, IPA hummus, lettuce, tomato and red onion

- IPA or STOUT / PORTER

#### SPICY BEAN BURGER V | 11.00

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.

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 | 26.70

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 | 21.00

#### 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 11.50 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** | 14.95

#### 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 @ | 3.00 with garlic & hop salt

SKIN-ON CHUNKY CHIPS @ | 2.75

**SWEET POTATO FRIES** @ | 3.75

CHILLI CHEESE FRIES | 3.95

IPA BATTERED ONION RINGS | 2.50

RED CABBAGE SLAW @ | 2.50

HOUSE SALAD @ | 3.75

**BUTTERED CORN COBS** @ | 3.75

## DESSERTS

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

VANILLA CRÈME BRÛLÉE 69 | 5.95 with toasted coconut and fresh mango

CHERRY BAKEWELL CHEESECAKE | 5.95 served with whipped cream

STICKY TOFFEE PUDDING 6 | 5.95 with vanilla ice cream

GLAZED DOUGHNUT
ICE CREAM SANDWICH | 5.95
with strawberry compote and whipped cream

### CHOCOLATE & CASK ALE FONDUE | 10.95

#### 2-3 PFOPI F

with doughnut pieces, marshmallows and crisp apple