FRESHLY BAKED BREADSTICKS & MIXED OLIVES SERVED WITH BALSAMIC & OLIVE OIL | 5.25
- BELGIAN

HOMEMADE SOUP OF THE DAY WITH FRESHLY BAKED BREADSTICK & BUTTER | 4.95
Please ask your server for details

AUBERGINE BAKED IN JAPANESE MISO WITH CHILLI, CORIANDER, SPRING ONION & SESAME | 5.50
- WHEAT

PORK BELLY BURNT ENDS WITH “BAR-BEER-CUE” DIP | 6.00
- STOUT

BAKED BABY CAMEMBERT WITH HONEY & ALMONDS SERVED WITH CROSTINI | 6.50
- BELGIAN

MAC & CHEESE MELTS WITH CHILLI JAM | 5.50
- IPA

BRITISH CHICKEN WINGS | 5.95
Choose from our garlic beer butter sauce, “Bar-Beer-Cue” glaze or spicy sriracha & honey beer sauce with sesame seeds. All served with sour cream & chive dip
- AMERICAN STYLE ALE or IPA

BLISTERED PADRON PEPPERS WITH SEA SALT | 4.95
- IPA

LOADED NACHOS | 6.25 | 10.95
- AMERICAN STYLE ALE

ADD BEEF CHILLI | 7.75 | 13.45
- BELGIAN

MUSSELS COOKED IN A RICH HOUSE-MADE WHEAT BEER SAUCE, WITH CRUSTY BREAD | 5.95
- BELGIAN

CRISPY SALT & PEPPER CALAMARI WITH GARLIC MAYO | 5.75
- LAGER

CHICKEN SATAY WITH PEANUT & STOUT DIPPING SAUCE | 5.95
- STOUT

LOADED QUESADILLA WITH MELTED CHEESE, SAUTEED MUSHROOMS, ONIONS & PEPPERS. SERVED WITH TOMATO & CORIANDER SALSA | 5.50
- LAGER

½ RACK TENDER BABY BACK RIBS GLAZED IN OUR SIGNATURE “BAR-BEER-CUE” SAUCE | 6.25
- IPA

STARTERS & SMALL PLATES
PICK 3 STARTERS OR SMALL PLATES FOR £14.95*
*Excludes large/sharing portions of nachos. Dishes marked with + will incur a £1 surcharge per dish

MATCHING BEER WITH FOOD SINCE 2013
Brewhouse & Kitchen was founded by Kris & Simon in 2013 when the craft beer enthusiasts decided to put their dream of creating a pub with a difference into action. Each and every one of our brewpubs has its own microbrewery and brewer - we brew beers on-site that are hyper-local; they rarely have to travel more than 20 metres to make it to the bar to be served - you can't get fresher than that! Paired with a beer-matched dining menu and whole host of different experiences on offer, including brewery experience days and craft beer & gin masterclasses... we love how Brewhouse & Kitchen has evolved and hope you do too!
BURGERS

**B&K CHEESEBURGER | 11.95**
100% British beef brisket & chuck steak patty with Swiss cheese, our cask ale relish, tomato, lettuce, red onion, dill pickle & mayo

**UPGRADE TO A “RIDICULOUS” | 5.00**
Double the burger, smoked streaky bacon, extra Swiss cheese & BBQ pulled beef brisket
- **AMERICAN STYLE ALE**

**BUTTERMILK FRIED CHICKEN | 11.95**
Homemade tender southern fried chicken breast, mayo, tomato, lettuce, red onion & dill pickle
- **LAGER**

**BBQ SMOKED BRISKET BURGER | 13.95**
100% British brisket & chuck steak patty topped with BBQ pulled beef brisket, smoked cheese, our “bar-beer-cue” sauce, tomato, lettuce, red onion, dill pickle and mayo
- **IPA**

**PLANT POWER BURGER | 11.95**
100% plant-based, made with beetroot, mushrooms & peas. Served in a vegan brioche bun with chilli jam, tomato, lettuce, red onion, dill pickle & vegan mayo
- **AMERICAN STYLE ALE**

---

**BOOST YOUR BURGER WITH ANY OF THESE TOPPINGS...**

SMOKED STREAKY BACON / PORTOBELLO MUSHROOM / BLUE CHEESE / SWISS CHEESE / VEGAN CHEESE / FRIED EGG | 1.00
MAC & CHEESE MELTS / BBQ PULLED BEEF BRISKET | 2.00
DOUBLE THE BURGER | 3.00

---

**BEER CAN CHICKEN**
Our signature beer infused dish; we roast whole chickens in our special dry rub, keeping them tender and moist by steaming them over a can of our American Pale Ale

---

**CHICKEN**

1/4 CHICKEN & 2 SIDES | 10.50
1/2 CHICKEN & 2 SIDES | 13.50
WHOLE CHICKEN & 3 SIDES | 23.95 (TO SHARE)

**SAUCE**

CHOOSE FROM
- GARLIC BEER BUTTER
- BAR-BEER-CUE SAUCE
- SPICY SRIRACHA & HONEY BEER SAUCE

**CREATE YOUR PERFECT DISH**

APAs & IPAs are a great match for our Beer Can Chicken
- Be sure to ask about the ones brewed right here in our on-site microbrewery!
**MAINS**

8oz RIBEYE STEAK | 15.95
14-day aged prime beef served with roasted beef tomato, portobello mushroom, skin-on chunky chips & peppery watercress
ADD PEPPERCORN SAUCE | 1.95
ADD MELTED BLUE CHEESE | 1.95
- STOUT

WHOLE RACK TENDER BABY BACK RIBS | 15.75
Slow braised and glazed in our signature "bar-beer-cue" sauce & 2 sides
- IPA

LEGEND LAGER BATTERED COD & CHIPS | 12.50
Sustainably sourced cod battered in our craft lager with skin-on chunky chips, crushed minted peas, a dill pickle, homemade tartare sauce and fresh lemon
- LAGER

VEGGIE FISH & CHIPS | 10.95
Delicious halloumi goujons in our Legend craft lager batter with skin-on chunky chips, crushed minted peas, a dill pickle, homemade tartare sauce and fresh lemon
- IPA

MOULES FRITES | 11.95
Mussels cooked in a rich house-made wheat beer sauce, served with skin-on fries and crusty bread
- AMERICAN STYLE ALE

SLOW ROASTED BRITISH PORK BELLY | 13.45
With herby mash, charred tenderstem broccoli and wholegrain mustard cream sauce
- WHEAT

BUDDHA BOWL SALAD | 9.95
Super fresh and healthy salad of spiced chickpeas & squash, herb quinoa, green kale, beetroot, sweet & sour onion and toasted pumpkin seeds. Finished with a tahini dressing
ADD POACHED EGG | 1.00
ADD GRILLED CHICKEN | 2.50
- BELGIAN

CLASSIC CHICKEN CAESAR SALAD | 9.95
Whole chargrilled chicken breast, crisp lettuce tossed in a classic anchovy caesar dressing, topped with smoked streaky bacon, shaved parmesan and our house croutons
ADD POACHED EGG | 1.00
- WHEAT

TRILOGY BEEF PIE | 11.95
British beef, field mushrooms and stout. Served with buttered mash, mushy peas, crispy onion and a rich beef gravy
- WHEAT

COD EN PAPILLOTE | 12.50
Freshly caught cod fillet cooked in a parchment paper parcel with baby potatoes, courgette, leeks, butternut squash, fresh herbs, lemon and butter. Served with hollandaise sauce
- AMERICAN STYLE ALE

SPICY CAMBODIAN STREET CURRY | 10.95
Both rich and fresh with sweet potato, baby corn, cauliflower. Served with coriander & lime rice and cooling tahini sauce
- BELGIAN

**SIDES | 2.95**

CHIPS £1.00
(SKIN-ON FRIES / CHUNKY / SWEET POTATO) *additional 50p charge

BAKED POTATO, With sour cream & chives

LOAD UP YOUR CHIPS OR BAKED POTATO:
ADD CHEESE £1.00
ADD BEEF CHILLI & JALAPENOS £1.50

LEGEND CRAFT LAGER BATTERED ONION RINGS
MAC & CHEESE
CORN COBS
PORTUGUESE PEA RICE
LEMON & GARLIC BROCCOLI
HOUSE SLAW

HOUSE SALAD
BUTTERED PORTOBELLO MUSHROOMS

BBQ PLATTER TO SHARE | 27.95
1/2 beer can chicken, slow cooked pulled beef brisket, "Bar-Beer-Cue" ribs, pork belly burnt ends & 3 sides
- ENGLISH STYLE ALE
DESSERTS

TODAY’S CHEESECAKE | 5.50
With whipped cream. Please ask your server for details

CHOCOLATE ORANGE BROWNIE TART | 5.50
With vegan vanilla ice cream

BOOZY DESSERTS

WARM GINGER PUDDING | 6.50
With Rumbullion ice cream and pineapple & mint salsa

PASSION FRUIT ETON MESS | 5.50
With whipped cream and fruit coulis

STICKY TOFFEE PUDDING | 5.50
With vanilla ice cream or custard

BREWER’S SUNDAE | 6.50
Conker coffee liquor ice cream layered with chocolate brownie, whipped cream and stout chocolate sauce

TRY OUR RANGE OF B&K BEERS

BREWED RIGHT HERE IN OUR MICROBREWERY

LEGEND CRAFT LAGER
8AM CRAFT STOUT
TROPICAL IPA
IPA
SEASONAL SPECIAL
AMERICAN PALE ALE
SESSION BITTER
GOLDEN ALE
AMBER ALE
IPA

TRY ANY 3 DRAUGHT BEERS 5.10

ASK TO SEE OUR CHILDREN’S MENU

Some dishes may contain or have traces of nuts or dairy. 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 6+. 100% of all tips go to the team.