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

FRESHLY BAKED BREADSTICKS & MIXED OLIVES SERVED WITH BALSAMIC & OLIVE OIL

- BELGIAN

| 5.25

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

- WHEAT

| 5.50

BAKED BABY CAMEMBERT WITH HONEY & ALMONDS SERVED WITH CROSTINI

- BELGIAN

| 6.50

MAC & CHEESE MELTS WITH CHILLI JAM

- IPA

| 5.50

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

ADD BEEF CHILLI | 7.75 | 13.45

- AMERICAN STYLE ALE

CRISPY SALT & PEPPER CALAMARI WITH GARLIC MAYO | 5.75

- LAGER

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

- IPA

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 in to 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!
**ROASTS**

All roasts come with crispy roast potatoes, roasted root vegetables with rosemary & garlic, seasonal greens, a homemade Yorkshire pudding and rich red wine gravy.

JUST ASK FOR EXTRA ROAST POTATOES & GRAVY - THEY'RE ON US!

<table>
<thead>
<tr>
<th>¼ ROAST BEER CAN CHICKEN</th>
<th>13.50</th>
<th>SLOW ROAST BRITISH PORK BELLY</th>
<th>13.95</th>
<th>-WHEAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBEYE OF BEEF</td>
<td>14.50</td>
<td>BUTTERNUT SQUASH &amp; LENTIL FILO PARCEL</td>
<td>12.95</td>
<td>-AMERICAN STYLE ALE</td>
</tr>
<tr>
<td>-IPA</td>
<td></td>
<td>(vegan? Just ask for no yorkie!)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3 MEAT ROAST & ALL THE TRIMMINGS | 15.95

- CHILDREN’S ROASTS (under 12s) – ½ size portion for ½ the price

Beef and pork options are available without a yorkie as GF options – please ask your server

---

**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

**CREATE YOUR PERFECT DISH**

<table>
<thead>
<tr>
<th>CHICKEN</th>
<th>SAUCE</th>
<th>SIDE</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ CHICKEN &amp; 2 SIDES</td>
<td>10.50</td>
<td>GARLIC BEER BUTTER</td>
</tr>
<tr>
<td>½ CHICKEN &amp; 2 SIDES</td>
<td>13.50</td>
<td>BAR-BEER-CUE SAUCE</td>
</tr>
<tr>
<td>WHOLE CHICKEN &amp; 3 SIDES</td>
<td>23.95</td>
<td>SPICY SRIRACHA &amp; HONEY BEER SAUCE</td>
</tr>
</tbody>
</table>

TO SHARE

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**

**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  
- AMERICAN STYLE ALE

**BUTTERMILK FRIED CHICKEN BURGER** | 11.95  
Homemade tender southern fried chicken breast, mayo, tomato, lettuce, red onion & dill pickle  
- LAGER  
**PLEASE ASK ABOUT OUR VEGAN BURGER OPTION!**

**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

**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

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

**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

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

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

**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

**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

**SIDES** | 2.95

**CHIPS**  
(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**  
**LEMON & GARLIC BROCCOLI**  
**HOUSE SLAW**

**HOUSE SALAD**

**CHILDREN (UNDER 12s)**  
Please ask for a copy of our children’s menu and a complimentary activity and colouring in pack! We also serve smaller Sunday roast portions for little ones - please see the “Roasts” section for details!
DESSERTS

STOUTS/PORTERS ARE A GREAT MATCH FOR CHOCOLATE & WHEAT BEERS ARE A GREAT MATCH FOR FRUIT. OUR TROPICAL IPA IS A LIGHTER MATCH FOR OUR 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

STICKY TOFFEE PUDDING ⏰ | 5.50
With vanilla ice cream or custard

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

BOOZY DESSERTS

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

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

KEG

LEGEND CRAFT LAGER

8AM CRAFT STOUT

TROPICAL IPA

IPA

SEASONAL SPECIAL

CASK

AMERICAN PALE ALE

SESSION BITTER

GOLDEN ALE

AMBER ALE

IPA

TRY ANY 3 DRAUGHT BEERS 5.10

ASK TO SEE OUR CHILDREN’S MENU

INDICATES VEGETARIAN DISHES || INDICATES VEGAN DISHES
INDICATES GLUTEN FREE DISHES || INDICATES DISHES THAT CONTAIN ALCOHOL

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.