

DINING MENU

ASK TO SEE OUR NO GLUTEN CONTAINING INGREDIENTS MENU

SUNDAY ROASTS

Our roasts come with crispy roast potatoes, roasted seasonal vegetables with rosemary & garlic, a homemade Yorkshire pudding and rich gravy

Just ask for extra roast potatoes & gravy - they're on us!

CHILDREN'S ROASTS

Under 12s - ½ size portion for ½ the price

1/2 British Free Range Beer Can Chicken 16.00 (947kcal)
Great with American Pale Ale

Topside Of British Beef 16.00 (707kcal)
Great with Best Bitter or 8am Stout

British Pork Loin 15.00 (917kcal)
Great with IPA

Cumin Spiced Cauliflower Steak  15.00 (621kcal)
 Go vegan - just ask to drop the Yorkie (526kcal)
Great with Tropical IPA


3 Meat Roast & all the Trimmings 18.00 (1046kcal)


SIDE FOR TWO

Brewer's Cauliflower Cheese 4.00
Made with our craft beer cheese sauce (495kcal)

SMALL PLATES

Freshly Baked Pretzel & Warm Craft Beer Cheese Dipping Sauce  (495kcal) 5.00

Halloumi Fries  6.50
Sweet chilli dipping sauce, pickled red onions (485kcal)

House Baked Rosemary & Sea Salt Focaccia  6.00
With roasted tomato, basil and green pesto (366kcal)

Salt & Pepper Calamari 7.00
Garlic & herb mayo (297kcal)

Albondigas Spanish Meatballs 7.50
Pork and beef meatballs in a rich smoky tomato & red pepper sauce with a hint of paprika (336kcal)

5 Plate Sharing Board 29.00
Beer-B-Cue pork carnitas, buttermilk chicken wings with Beer-B-Cue sauce, broken pretzels with beer cheese dipping sauce, halloumi fries with sweet chilli dipping sauce and house baked focaccia with roasted tomatoes & pesto (2601kcal)

Beer Cheese & Garlic Flatbread  (1086kcal) 6.50
Perfect for sharing (1086kcal)

Baby Beetroot Falafels & Hummus  6.00
With pickled red onions (427kcal)

Beer-B-Cue Pork Carnitas 7.50
Slow cooked spiced pork with soft flatbread, crunchy red cabbage slaw, pico de gallo salsa, jalapenos (504kcal)

BURGERS

ALL SERVED WITH HOP & HERB SALTED SKIN-ON FRIES AND GARLIC & HERB MAYO

B&K Smoky Bacon Cheeseburger 15.00
Two 3oz 100% chuck & rib British beef patties, crispy smoked bacon, with craft beer cheese sauce, Cheddar cheese, dill pickle, burger sauce (1187kcal)

Buttermilk Chicken Burger 13.50
Southern fried chicken breast, shredded lettuce, tomato, mayo (1170kcal)

B&K Plant Burger  13.50
Plant based soya patty, applewood smoked cheese, beer braised onions, mayo (1115kcal)



TO ORDER & PAY FROM YOUR MOBILE

SIMPLY SCAN THE QR CODE AT YOUR TABLE!
You can view our full drinks list here too!

BEER CAN CHICKEN

QUARTER CHICKEN 12.50 • HALF CHICKEN 15.50

B&K Classic Seasoned Rub

Hop & herb salted skin-on fries, roasted broccoli, B&K signature gravy
(Quarter 933kcal • Half 1403kcal)

Smoky Beer-B-Cue

Smothered in our own Beer-B-Cue sauce, hop & herb salted skin-on fries, seasoned corn ribs, BBQ pit beans
(Quarter 963kcal • Half 1463kcal)

Spicy Buffalo

The spicy one, hop & herb salted skin-on fries, seasoned corn ribs, BBQ pit beans
(Quarter 977kcal • Half 1462kcal)

Our signature beer infused dish; we roast whole British free-range chickens in a special dry rub, keeping them tender and moist by steaming them over a can of our own-brewed American Pale Ale
APAs or IPAs are a great match for our Beer Can Chicken

MAINS

10oz Ribeye Steak 19.00

35 day aged prime beef steak, garlic butter, chunky chips, gem lettuce wedge with Italian hard cheese and creamy ranch dressing (1127kcal)

Add peppercorn sauce for £1 (103 kcal)

Brewer's IPA Battered Fish & Chips 14.50

Sustainably sourced Atlantic haddock in our own IPA beer batter, chunky chips, mushy peas, tartare sauce (987kcal)

Brewer's IPA Battered Halloumi & Chips V 14.50

In our own IPA beer batter, chunky chips, mushy peas, tartare sauce (1196kcal)

Oak Smoked Boneless Pork Belly Rib 17.00

In our sticky smoky Beer-B-Cue sauce, hop & herb salted skin-on fries, spicy corn ribs, BBQ pit beans (1025kcal)

Brewer's Mac & Cheese V 12.50

Made with our craft beer cheese sauce, served with garlic focaccia (996kcal)
Add jalapeños for 50p (4kcal)
Add crispy smoked bacon for £1 (52kcal)

Steak & Ale Pie 14.50

Tender steak pieces in a rich ale gravy. Creamy mashed potato, seasonal greens, rich gravy (1044kcal)

Roasted Hake with Smoked Paprika & Cumin 15.00

With quinoa, brown rice, edamame beans and seasonal greens with a rich roasted tomato and red pepper sauce (434kcal)

Heritage Tomato, Mozzarella & Pesto Salad V 13.50

Seasonal heritage tomatoes, ripped mozzarella and pesto dressed leaves with rocket (435kcal)

SIDES

Skin-on Fries Ve (290kcal) 4.00
Hop & Herb Salted

Chunky Chips Ve (343kcal) 4.00

Garlic Focaccia V (297kcal) 3.00

Mac & Cheese V (449kcal) 5.00

Seasoned Corn Ribs Ve (121kcal) 4.00

Spicy Rice Ve (165kcal) 4.00

Heritage Tomato & Mozzarella Salad V (217kcal) 5.00

Brewer's IPA Beer Battered Onion Rings Ve (291kcal) 4.00

DESSERTS

Belgian Chocolate Cookie Bake V 6.50

Vanilla ice-cream, warm Nutella sauce (892kcal)

Sticky Toffee Pudding V 6.50

Vanilla ice cream (637kcal) or custard (610kcal)

Churros V 6.50

Warm churros in cinnamon and sugar, warm Nutella sauce (335kcal)

Vanilla Cheesecake V 6.50

Raspberry coulis (452kcal)

Chocolate Orange Tart Ve 6.50

Vegan vanilla ice cream (577kcal)

A discretionary service charge of 10% will be added to your bill

100% OF ALL TIPS GO TO THE TEAM

PLEASE ASK TO SEE OUR CHILDREN'S OR NO GLUTEN CONTAINING INGREDIENTS MENU

V Vegetarian Dishes Ve Vegan Dishes

Some dishes may contain or have traces of nuts, dairy or gluten.
Please ask a team member for our list of allergens.

Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen

Scan for allergen & nutritional info

