



MAIN MENU

SMALL PLATES

3 SMALL PLATES FOR 21.00 Mon-Thu All Day / Fri-Sat 'til 5pm
excludes 10 chicken/cauliflower wings

PERFECT FOR SHARING

Beer Cheese & Garlic Flatbread 8.00 (1086kcal)

Halloumi Fries 7.50
Sweet chilli dipping sauce (485kcal)

House Baked Rosemary & Sea Salt Focaccia 6.00
Roasted balsamic cherry tomatoes, fresh basil & pesto (366kcal)

Salt & Pepper Calamari 8.00
Garlic & herb mayo (297kcal)

B&K Loaded Dipping Beer Cheese Nachos 8.00
Guacamole, salsa, sour cream, jalapenos and warm beer cheese dipping sauce (581kcal)

Smoked Beef Brisket Burnt Ends 8.50
Crispy smoked beef brisket pieces tossed in our Beer-B-Cue sauce (545kcal)

Buttermilk Chicken or **Cauliflower* Wings**
Six 8.00 • **Ten** 12.00
Smoky Beer-B-Cue (750kcal • 1049kcal | *330kcal • 550kcal)
Hot Habanero Honey * (862kcal • 1298kcal | *403kcal • 668kcal)

BURGERS

All served with hop & herb salted fries and garlic & herb mayo

B&K Cheeseburger 14.50
Two 3oz British beef patties with craft beer cheese sauce, Cheddar cheese, shredded lettuce, dill pickle and burger sauce (1192kcal)

Smoky Bacon Jam Cheeseburger 15.95
Two 3oz British beef patties, sweet chilli smoky bacon jam, beer cheese sauce, Cheddar cheese, shredded lettuce, dill pickle and burger sauce (1355kcal)

Buttermilk Chicken Burger 14.50
Southern fried chicken breast, shredded lettuce, red cabbage slaw and mayo (1196kcal)
Make it hot: Add hot habanero honey glaze £1 (26kcal)

B&K Lentil Burger 14.50
A hand pressed lentil, onion, BBQ sauce & chipotle patty with avocado, red cabbage slaw, sweet chilli jam and mayo (1237kcal)

SIDES

Hop & Herb Salted Fries (290kcal) 4.50

Chunky Chips (343kcal) 4.50

Brewer's IPA Beer Battered Onion Rings (291kcal) 4.50

Garlic Focaccia (297kcal) 4.50

Winter Salad 4.50
Red cabbage slaw, wilted kale and roasted squash (151kcal)

Mac & Cheese (449kcal) 5.50

MAINS

Beer Can Chicken | **Quarter** 13.50 • **Half** 16.50
'Smoky Beer-B-Cue' (Quarter 963kcal • Half 1463kcal)
'Hot Habanero Honey' (Quarter 1003kcal • Half 1488kcal)
served with hop & herb salted fries, seasoned corn ribs and BBQ pit beans.

10oz Ribeye Steak 21.95
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 £1 (103 kcal)

Brewer's IPA Battered Fish & Chips 15.95
Sustainably sourced, with mushy peas and tartare sauce (987kcal)

Brewer's IPA Battered Halloumi & Chips 15.50
Mushy peas and tartare sauce (1196kcal)

Roasted Butternut Squash & Brie Tart 14.50
In a creamy truffle & Cheddar sauce with a tangy beetroot chutney. Served with a salad of red cabbage slaw, wilted kale and roasted squash (801kcal)

Brewer's Mac & Cheese 13.95
Made with our craft beer cheese sauce, served with garlic focaccia (996kcal)
Add jalapeños 50p (4kcal) or crispy smoked bacon £1 (52kcal)

Buddha Bowl 13.95
Beetroot falafels, roasted squash, avocado, red cabbage slaw, fire roasted red pepper, hummus & tomato salsa (599kcal)
Add grilled chicken breast (281kcal) 2.50

Grilled Chicken Breast Salad 14.50
On a bed of baby gem wedges with a creamy dressing, focaccia croutons, Italian hard cheese and rocket (766kcal)

Bang Bang Chicken Bowl 14.50
Crunchy fried chicken with coriander rice, crunchy slaw, fresh chillies and habanero mayo (1089kcal)

BOOST YOUR SALAD OR BOWL
Add poached egg (60kcal) OR smoked streaky bacon (52kcal) 1.00

DESSERTS

Belgian Chocolate Cookie Bake 6.50
vanilla ice-cream and warm Nutella sauce (892kcal)

Warm Churros 6.50
in cinnamon sugar and warm Nutella sauce (335kcal)

Sticky Toffee Pudding 6.50
Vanilla ice cream (637kcal) or custard (610kcal)

Blackcurrant Prosecco Cheesecake 6.50
Topped with British blackcurrants in a glaze. Served with a fruit compote (314kcal)

Adults need around 2000kcal a day



LUNCH SPECIALS

Served
MON-SAT • UNTIL 5PM

Pulled Chicken Salad 9.50

Pulled beer can chicken on a bed of baby gem wedges with a creamy dressing, focaccia croutons, Italian hard cheese and rocket (615kcal)

3oz Cheeseburger 9.50

100% chuck & rib 3oz British beef patty with craft beer cheese sauce, Cheddar cheese, dill pickle, shredded lettuce and burger sauce. Served with hop & herb salted fries and garlic & herb mayo (985kcal)

Steak Frites 10.95

6oz rump steak, with garlic butter and hop & herb salted fries (1007kcal)

Beer-battered Fish Goujons & Chips 9.50

Sustainably sourced and in our own IPA beer batter, chunky chips, mushy peas, tartare sauce (757kcal)

HOUSE BAKED FOCACCIA SANDWICHES

B&K Club 6.95

Pulled beer can chicken, mayo, tomato, crispy smoked bacon, shredded lettuce (987kcal)

Pesto, Mozzarella & Roasted Tomato 6.95

Warmed melted mozzarella cheese with roasted balsamic cherry tomatoes and pesto (687kcal)

Brewers IPA Battered Fish Finger 6.95

Sustainably sourced and in our own IPA beer batter, tartare sauce (699kcal)

Minute Steak & Onions 8.95

Chargrilled minute rump steak, sautéed onions, melted Cheddar cheese and our B&K signature gravy for dipping (612kcal)

WARM ROLLED FLATBREADS

Bang Bang Chicken 6.95

Spicy crunchy fried chicken, red cabbage slaw and habanero mayo (981kcal)

Halloumi & Chilli Jam 6.95

Grilled halloumi with chilli jam and mixed leaves (770kcal)

ADD FRIES to any sandwich or flatbread £1.95

ANY SANDWICH OR FLATBREAD
& FRESHLY GROUND COFFEE* **£7.95**

Available weekdays until 5pm *or choose tea or a ½ pint draught soft
£2 surcharge for Minute Steak & Onions sandwich

SUNDAYS ARE MADE FOR
PROPER ROASTS
• AND PINTS •

Serving Roasts

- BOARD GAMES •
- BLOODY MARYS •
- SUNDAY PAPERS •

All Day • Every Sunday

BEER ALWAYS TASTES BETTER WHERE IT'S MADE...
OUR B&K BEERS ARE MADE RIGHT HERE!

Hyperlocal • Fresh • Award-winning • Unpasteurised • Vegan

A discretionary service charge of 12.5% 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

 Vegetarian Dishes  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 info

