

DINING MENU

ASK TO SEE OUR NO GLUTEN CONTAINING INGREDIENTS MENU

SMALL PLATES

• 3 small plates for £18.50 •

excludes 10 chicken/cauliflower wings and sharing board

ALL DAY • MON-THU
UNTIL 5PM • FRI-SAT

5 Plate Sharing Board 29.00

Beer-B-Cue pork carnitas, broken pretzels with beer cheese dipping sauce, buttermilk chicken wings with Beer-B-Cue sauce, halloumi fries with sweet chilli dipping sauce and house baked focaccia with roasted balsamic cherry tomatoes, fresh basil & pesto (2601kcal)

Freshly Baked Pretzel & Warm Craft Beer Cheese Dipping Sauce (351kcal) 5.00

Great with Best Bitter

Halloumi Fries 7.00

Sweet chilli dipping sauce and pickled red onions (485kcal)

Great with Golden Ale or Session IPA

House Baked Rosemary & Sea Salt Focaccia 5.50

With roasted balsamic cherry tomatoes, fresh basil & pesto (366kcal) 6.00

Great with American Pale Ale

Beer-B-Cue Pork Carnitas 7.50

Slow cooked spiced pork with soft flatbread, crunchy red cabbage slaw, pico de gallo salsa and jalapenos (504kcal)

Great with IPA

Salt & Pepper Calamari 7.25

Garlic & herb mayo (297kcal)

Great with Legend Craft Lager

Louisiana Buttermilk Prawns 7.00

Juicy buttermilk marinated White Tiger prawns in a crunchy spicy coating with a Louisiana Marie Rose dip (495kcal)

Great with Legend Craft Lager

Baby Beetroot Falafels & Hummus 6.00

With pickled red onions (427kcal)

Great with American Pale Ale

PERFECT FOR SHARING

Beer Cheese & Garlic Flatbread 7.00 (1086kcal)

Great with Legend Craft Lager

B&K Loaded Dipping Beer Cheese Nachos 7.50

Guacamole, fresh salsa, sour cream, jalapenos and warm beer cheese dipping sauce (581kcal)

Great with American Pale Ale

Smoked Beef Brisket Burnt Ends 7.50

Crispy smoked beef brisket pieces tossed in our

Beer-B-Cue sauce (545kcal)

Great with American Pale Ale

Buttermilk Chicken Wings

Six 7.00 • Ten 10.50

Southern fried and tossed in your choice of sauce:

SMOKY BEER-B-CUE

Crispy onions and parsley (750kcal • 1049kcal)

STICKY KOREAN

Sesame seeds and coriander (754kcal • 1047kcal)

HOT HABANERO HONEY

(862kcal • 1298kcal)

Great with Tropical IPA or Icon Craft Pilsner

Crispy Cauliflower Wings

Six 7.00 • Ten 10.50

Served with a dipping sauce of choice:

SMOKY BEER-B-CUE 

Crispy onions and parsley (330kcal • 550kcal)

STICKY KOREAN 

Sesame seeds and coriander (326kcal • 541kcal)

HOT HABANERO HONEY 

(403kcal • 668kcal)

Great with Tropical IPA or Icon Craft Pilsner

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 13.50 ■ HALF CHICKEN 16.50

B&K Classic Seasoned Rub

Garlic and herb roasted hasselback potatoes, sautéed seasonal greens and B&K signature gravy
(Quarter 937kcal • Half 1407kcal)

‘Smoky Beer-B-Cue’ or ‘Hot Habanero Honey’ Glaze

Hop & herb salted fries, seasoned corn ribs and BBQ pit beans
(Quarter 963kcal • Half 1463kcal | Quarter 1003kcal • Half 1488kcal)

Zesty Mint, Coriander & Parsley Chimichurri

Coriander rice, red cabbage slaw, leaf salad and yoghurt dip
(Quarter 1068kcal • Half 1538kcal)

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

BURGERS

ALL SERVED WITH HOP & HERB SALTED FRIES AND GARLIC & HERB MAYO

BEEF

ALL OUR PATTIES ARE 100% CHUCK & RIB BRITISH BEEF

B&K Cheeseburger

Two 3oz beef patties with craft beer cheese sauce, Cheddar cheese, shredded lettuce, dill pickle and burger sauce (1192kcal)
Great with American Pale Ale

Smoky Bacon Jam Cheeseburger

Two 3oz beef patties with craft beer cheese sauce, Cheddar cheese, shredded lettuce, dill pickle and burger sauce (1355kcal)
Great with 8am Stout

CHICKEN

Buttermilk Chicken Burger

Southern fried chicken breast, shredded lettuce, red cabbage slaw and mayo (1196kcal)
Make it hot!
Add hot habanero honey glaze £1 (26kcal)
Great with Legend Craft Lager

Korean Chicken Burger

Southern fried chicken breast with a sticky Korean sauce, crunchy red cabbage slaw, coriander, red pepper, Korean mayo and sesame seeds (1287kcal)
Great with Golden Ale or Session IPA

PLANT BASED

B&K Lentil Burger

A hand pressed lentil, onion, BBQ sauce & chipotle patty with avocado, red cabbage slaw, sweet chilli jam and mayo (1237kcal)
Great with Icon Craft Pilsner

Go Dirty!
UPGRADE TO DIRTY FRIES for £2.50

DIRTY FRIES

OUR FRIES LOADED WITH YOUR CHOICE OF TOPPING...

Spicy ‘Hot Habanero Honey’ Chicken Fries

8.00
Pulled beer can chicken with hot habanero honey and spring onions (1471kcal)

Smoky Bacon Fries

8.00
Spicy sour cream, crispy bacon pieces and spring onions (1414kcal)

Sticky Korean Fries

8.00
Sweet and sticky Korean sauce, Korean mayo, red pepper, crunchy red cabbage slaw, coriander and sesame seeds (1501kcal)

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MAINS

10oz Ribeye Steak

19.95
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)
Great with 8AM Craft Stout

Brewer’s IPA Battered Fish & Chips

15.50
Sustainably sourced and in our own IPA beer batter, chunky chips, mushy peas and tartare sauce (987kcal)
Great with Golden Ale or Session IPA

Brewer’s IPA Battered Halloumi & Chips

14.95
In our own IPA beer batter, chunky chips, mushy peas and tartare sauce (1196kcal)
Great with Legend Craft Lager

Oak Smoked Boneless Pork Belly Rib

17.50
In our sticky smoky Beer-B-Cue sauce, hop & herb salted fries, spicy corn ribs and BBQ pit beans (1025kcal)
Great with IPA

Brewer’s Mac & Cheese

13.50
Made with our craft beer cheese sauce, served with garlic focaccia (996kcal)
Add jalapeños 50p (4kcal)
Add crispy smoked bacon £1 (52kcal)
Great with Legend Craft Lager

Steak & Ale Pie

14.95
Tender steak pieces in a rich ale gravy. Creamy mashed potato, seasonal greens and rich gravy (1044kcal)
Great with Best Bitter

Roasted Butternut Squash & Brie Tart

13.95
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)
Great with American Pale Ale

Roasted Fillet of Hake

15.95
Lightly seasoned and served on a bed of wilted kale and garlic risotto. Finished with dill oil and chargrilled lemon (1065kcal)
Great with Legend Craft Lager

SALAD & RICE BOWLS

Buddha Bowl*

13.50
Beetroot falafels, roasted squash, avocado, red cabbage slaw, fire roasted red pepper, hummus & tomato salsa (599kcal)
Great with Tropical IPA

Grilled Chicken Salad

13.95
Grilled chicken breast on a bed of baby gem wedges with a creamy dressing, focaccia croutons, Italian hard cheese and rocket (766kcal)
Great with American Style Ale

Bang Bang Chicken Bowl

13.95
Crunchy fried chicken with coriander rice, crunchy slaw, fresh chillies and habanero mayo (1089kcal)
Great with Tropical IPA

Roasted Squash & Halloumi Mezze Bowl*

13.95
Lightly roasted Squash, with grilled halloumi, roasted cherry tomatoes, red cabbage slaw and leaf salad with a yoghurt dip and flatbread (873kcal)
Great with Icon Craft Pilsner

Steak Rice Bowl

14.50
A 6oz rump steak marinated in chimichurri, sliced and served with coriander rice, sliced avocado and chargrilled lime (695kcal)
Swap steak for chicken breast (764kcal)
Great with IPA

Boost your bowl
Poached egg (60kcal) 1.00
Smoked streaky bacon (52kcal) 1.00
Grilled chicken breast* (281kcal) 2.50

SIDES

Fries 4.00
Hop & Herb Salted (290kcal)

Chunky Chips 4.00
(343kcal)

Garlic Focaccia 4.00
(297kcal)

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

Winter Salad 4.00
Red cabbage slaw, wilted kale and roasted squash (151kcal)

Mac & Cheese 5.00
(449kcal)

Roasted Hasselback Potatoes in Garlic Butter 4.00
(294kcal)

DESSERTS

Belgian Chocolate Cookie Bake 6.95

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

Churros 6.95

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

Sticky Toffee Pudding 6.95

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


Blackcurrant Prosecco Cheesecake 6.95

A luxury baked cheesecake topped with British blackcurrants in a glaze. Served with a fruit compote (314kcal)

Warmed Bakewell Slice 6.95

A sweet pastry case with a rich almond centre.

Served with custard (450kcal)

Vegan option available 

Stouts/Porters are a great match for chocolate. Wheat Beers are a great match for fruit. Our Tropical IPA is also a lighter match for our desserts.

ROASTS SERVED EVERY SUNDAY

All of our roasts are served with crispy roast potatoes, a medley of herb roasted carrots, parsnips & butternut squash, braised red cabbage, seasonal greens, and a homemade Yorkshire pudding with rich gravy

1/2 British Free-Range Beer Can Chicken

Roasted Butternut Squash & Brie Tart 

Topside of British Beef

Sage & Onion Quorn Roast 

British Pork Loin & Crispy Crackling

Plus Board games, Bloody Marys and craft gins matched to

— THE —
LONDON
ESSENCE
Co.

tonics & sodas

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 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

 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

