



MAIN MENU

Made by our expert chefs, these delicious dishes are each matched to one of our freshly-brewed, vegan & unpasturised beers.

Keep an eye out for this symbol for dishes cooked with our B&K brewed beer!

BEER MATCHES

- APA
- LAGER
- STOUT
- IPA
- TROPICAL IPA
- BEST BITTER
- PILSNER

MONDAY & TUESDAY

Burger, Fries + B&K Brewed Pint
from 13.95

*£1 supplement on burgers marked with *

WINGS WEDNESDAY

Large Wings, Fries +
B&K Brewed Pint 13.95

STEAK THURSDAY

Ribeye or Rump Steak, Chips +
B&K Brewed Pint 19.95

FISH FRIDAY

Fish & Chips + B&K Brewed Pint
18.50

PIE O'CLOCK SATURDAY

Steak & Ale Pie + B&K Brewed Pint
17.50

SUNDAY ROASTS

Served with all the trimmings, all day
desserts only 4.00

B&K Brewed pints of beer can be substituted for a pint of Juicy Crush Cider, 175ml glass of house wine or pint of draught soft drink

SMALL PLATES GRAB 3 FOR £21.95*

*£1 supplement on nachos

Beer cheese & garlic flatbread 7.95

Mac & cheese bites 7.5
smoky BBQ dip

Panko mozzarella sticks 7.5
chilli jam dip

Cumberland sausage bites 6.5
coated in Korean BBQ
or honey & mustard glaze

Korean shiitake mushroom bites 7.95
zesty slaw, Korean BBQ dip

Beer-battered fish tacos 8.75
chimichurri salsa, rainbow slaw

House made corn nachos 9.25
beer cheese sauce, fresh salsa,
smashed avocado, sour cream
+ **BBQ pulled pork** 3

Virginia Chickpea & Houmous Bowl 6.25
toasted cauliflower & chickpea,
homemade pesto, served with
grilled flatbread

Beer-battered lemon & prawns 8.75
confit garlic aioli

Freshly-baked pretzel 4.95
served with beer cheese sauce
or honey & mustard dip

Blistered padron peppers 5.5
sea salt

Buttermilk chicken wings or tenders 8.5
crunchy fried & topped
with your choice:

BUFFALO & BLUE CHEESE SAUCE

BEER-B-CUE & RANCH SAUCE

NASHVILLE HOT & RANCH SAUCE

Go **veggie** swap the chicken
for cauliflower wings
Vegan option available

BURGERS SERVED WITH SEASONED SKIN-ON FRIES

Upgrade to Loaded Waffle Fries for £3

The Double Brew 16.95
2 British beef patties with craft
beer cheese sauce, Cheddar cheese,
American mustard, signature
burger sauce, lettuce, dill pickle,
diced white onions
Make it veggie swap the beef
for a Moving Mountains patty

The Sweet Smoke Stack* 17.95
2 British beef patties with sweet
chilli smoky bacon jam, BBQ
beer-braised onions, craft beer
cheese sauce, Cheddar cheese,
signature burger sauce, lettuce,
dill pickle

The Spicy Mac* 17.95
2 British beef patties, Cheddar
cheese, craft beer mac & cheese,
jalapeños, lettuce, BBQ sauce,
crispy onions, topped with an
IPA battered onion ring
Make it veggie swap the beef
for a Moving Mountains patty

The Big Beet 15.95
juicy beetroot burger patty, rainbow
slaw, guacamole & chilli jam, lettuce,
vegan mayo

BOOST ANY BURGER

+ **smoked streaky bacon** 2
+ **BBQ pulled pork** 3

BUTTERMILK CHICKEN BURGERS

The Brew Bird 16.5
buttermilk marinated & southern
fried chicken breast, signature
burger sauce, mayo, lettuce,
pickled red onion, dill pickle
+ **smoked streaky bacon** 2

The Nashville Hot 16.95
buttermilk marinated &
southern-fried chicken breast
tossed in Nashville hot glaze,
lettuce, rainbow slaw, dill pickle,
ranch sauce
+ **smoked streaky bacon** 2

TURN OVER TO SEE OUR MAIN PLATES, SIDES & DESSERTS

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MAIN PLATES

FROM THE GRILL

Ⓣ Half BBQ beer can chicken 17.5

beer-b-cue glaze, corn cob, skin-on fries, house baked corn bread, tenderstem broccoli, apple & fennel slaw Ⓛ

Thick-cut bacon chop 16.25

triple-cooked chips, two free-range fried eggs, fresh grilled pineapple wedge, honey & mustard dip Ⓛ

Ⓣ Whole rack of BBQ ribs 23.95

beer-b-cue glaze, charred corn salsa, apple & fennel slaw, cornbread, skin-on fries, pickles, with BBQ sauce on the side Ⓛ

Ⓣ 35-day aged 9oz ribeye steak 23.95

garlic butter, triple cooked chips, stout roasted onion, mini cos wedge & ranch dressing Ⓢ
+ chimichurri 2.65
+ peppercorn sauce 2.65

Ⓣ Beer-battered fish & triple cooked chips 17.95

mushy peas, tartare sauce, fresh lemon, pea shoots Ⓛ

Ⓣ British steak & ale pie 16.95

buttered mash, tenderstem broccoli, herb roasted carrot, red wine gravy Ⓛ

Crispy breaded chicken schnitzel 16.5

seasoned skin-on fries, apple & fennel slaw, confit garlic aioli, homemade pesto Ⓛ

Bang bang chicken bowl 14.95

buttermilk marinated crispy fried chicken, seasoned rice, zesty slaw, tenderstem broccoli, fresh chillies, spicy Bang Bang dressing ⓐ

Cajun salmon 16.5

roasted tomato & pepper sauce, tenderstem broccoli, grilled lime & black bean rice Ⓛ
+ poached egg 1

Ⓣ Brewers' mac & cheese 14.5

made with a 3 cheese blend and craft beer cheese sauce Ⓛ

+ jalapeños 1

+ crispy smoked streaky bacon 2

+ BBQ shiitake mushrooms 3

The Brew 'house' salad 11.95

cos lettuce, red chicory, braised butterbeans, cucumber, tomato, homemade pesto dressing, sunflower seeds Ⓛ

Burrito bowl 14.5

guacamole, rainbow slaw, corn cob, fresh salsa, braised black beans, Cajun rice Ⓛ

BOOST YOUR SALAD/BOWL

+ 5oz rump steak 5

+ grilled or crunchy fried buttermilk chicken breast 4

+ roasted Cajun salmon 5

+ poached egg 1

SIDES

Seasoned skin-on fries 4.75

Triple cooked chips 4.75

Waffle fries 4.95

Ⓣ IPA battered onion rings 4.25

Buttered corn cobs 4.25

Seasonal mixed salad 4.25

Ⓣ Brewers' mac & cheese 4.95

Grilled tenderstem broccoli 4.5
garlic oil, lemon zest, sea salt

LOADED WAFFLE FRIES

Ⓣ The Big Cheese 10.75

waffle fries, craft beer cheese sauce, crispy smoked bacon & chives Ⓛ

Korean Hot 9.5

waffle fries, Korean BBQ sauce, pickled red onions, chipotle mayo, red chillies & black and white sesame seeds Ⓛ

Ⓣ BBQ Boss 10.75

waffle fries, slow cooked BBQ pulled pork, crispy onions, chipotle mayo, beer-b-cue glaze & chives Ⓛ

Make it vegan 9.95

swap the pork for BBQ pulled shiitake mushrooms

DESSERTS

Eton Mess cheesecake 5

strawberry coulis and meringue Ⓛ

Sticky toffee pudding 5

custard or vanilla ice cream Ⓢ

Warm chocolate brownie 5

Belgian chocolate sauce & vanilla ice cream Ⓢ

Piña Colada Sundae 5

coconut ice cream, lime cream, desiccated coconut, pineapple coulis, fresh grilled pineapple Ⓛ

Ice cream/sorbet 2 / scoop vanilla & chocolate sauce 5

coconut ice cream 1

honeycomb gelato 1

mango sorbet 1

SIGNATURE DIPS

Ⓣ Craft beer cheese sauce 2

B&K gravy 2

Buffalo sauce 2

Ⓢ VEGETARIAN Ⓢ VEGAN

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



Scan the QR code for allergen and nutritional info. 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. A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team. PB2.