



# 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 £22.95\*

\*£1 supplement on nachos

**Beer cheese & garlic flatbread** 8.5

**Mac & cheese bites** 8  
smoky BBQ dip

**Panko mozzarella sticks** 8  
chilli jam dip

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

**Korean shiitake mushroom bites** 8.5  
zesty slaw, Korean BBQ dip

**Beer-battered fish tacos** 9  
chimichurri salsa, rainbow slaw

**House made corn nachos** 9.5  
beer cheese sauce, fresh salsa,  
smashed avocado, sour cream   
+ **BBQ pulled pork** 3

**Virginia chickpea & houmous bowl** 6.5  
toasted cauliflower & chickpea,  
homemade pesto, served with  
grilled flatbread

**Beer-battered lemon & prawns** 9  
confit garlic aioli

**Freshly-baked pretzel** 5.25  
served with beer cheese sauce  
or honey & mustard dip

**Blistered padron peppers** 6  
sea salt

**Buttermilk chicken wings or tenders** 9  
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** 17.5  
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\*** 18.5  
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\*** 18.5  
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** 16.5  
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** 16.95  
buttermilk marinated & southern  
fried chicken breast, signature  
burger sauce, mayo, lettuce,  
pickled red onion, dill pickle   
+ *smoked streaky bacon* 2

**The Nashville Hot** 17.95  
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

## 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

## MAIN PLATES

### FROM THE GRILL

#### Ⓣ Half BBQ beer can chicken 17.95

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

#### Thick-cut bacon chop 16.75

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

#### Ⓣ Whole rack of BBQ ribs 24.95

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 24.95

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 18.5

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

#### Ⓣ British steak & ale pie 17.5

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

#### Crispy breaded chicken schnitzel 16.75

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

#### Bang bang chicken bowl 15.75

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

#### Cajun salmon 16.95

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

#### Ⓣ Brewers' mac & cheese 14.95

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 12.95

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

#### Burrito bowl 14.95

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 4.95

Triple cooked chips 4.95

Waffle fries 4.95

Ⓣ IPA battered onion rings 4.5

Buttered corn cobs 4.5

Seasonal mixed salad 4.5

Ⓣ Brewers' mac & cheese 5.25

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

## LOADED WAFFLE FRIES

#### Ⓣ The Big Cheese 11

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

#### Korean Hot 9.75

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

#### Ⓣ BBQ Boss 11

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

#### Make it vegan 10.25

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 1

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 12.5% will be added to your bill. 100% of all tips go to the team. PB3.