SUNDAY MENU

ASK TO SEE OUR NO GLUTEN CONTAINING INGREDIENTS MENU

SMALL PLATES

PERFECT FOR SHARING

Beer Cheese & Garlic Flatbread 7.00 (1086kcal)

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

Louisiana Buttermilk Prawns 7.00 Juicy buttermilk marinated White Tiger prawns in a crunchy spicy coating with a Louisiana Marie Rose dip (495kcal) Halloumi Fries © 6.50 Sweet chilli dipping sauce, pickled red onions (485kcal)

Smoked Beef Brisket Burnt Ends 7.50 Crispy smoked beef brisket pieces tossed in our Beer-B-Cue sauce (545kcal)

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

ROASTS

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 15.95 (1039kcal)
Great with American Pale Ale

Topside of British Beef 15.95 (757kcal)
Great with Best Bitter or 8am Stout

British Pork Loin & Crispy Crackling 14.95 (967kcal) Great with IPA

3 Meat Roast & all the Trimmings 17.95 (1089kcal)

Roasted Butternut Squash & Brie Tart V 14.95 (912kcal)
Great with Tropical IPA

Sage & Onion Quorn Roast 6 14.95 (699kcal)
Great with Legend Craft Lager

Side fee Two

Brewer's Cauliflower Cheese 4.00

Made with our craft beer cheese sauce (495kcal)

CHILDREN'S ROASTS
Under 12s - ½ size portion for ½ the price

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 (II27kcal)

Add peppercorn sauce for £1 (IO3 kcal)

Brewer's Mac & Cheese © 12.95 Made with our craft beer cheese sauce, served with garlic focaccia (996kcal) Add jalapeños for 50p (4kcal) Add crispy smoked bacon for £1 (52kcal) Brewer's IPA Battered Fish & Chips 14.95

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

Brewer's IPA Battered Halloumi & Chips **©** 14.50

In our own IPA beer batter, chunky chips, mushy peas, tartare sauce (II96kcal)

Roasted Fillet of Hake 14.95

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

Grilled Chicken Salad 13.50 Grilled chicken breast on a bed of baby gem wedges with a creamy dressing, focaccia croutons, Italian hard cheese and rocket (766kcal) Add poached egg (60kcal) £1 Add smoked streaky bacon (52kcal) £1

BURGERS

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

Smoky Bacon Jam Cheeseburger 14.95

Two 100% chuck & rib 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 13.50

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

SIDES

Fries **4.00**

Hop & Herb Salted (290kcal)

Chunky Chips (343kcal) 4.00

Garlic Focaccia (297kcal) 4.00

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

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

Mac & Cheese (V) (449kcal) 5.00

Roasted Hasselback Potatoes in Garlic **Butter** (294kcal) 4.00

DESSERTS

Belgian Chocolate Cookie Bake © 6.50

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

Churros 0 6.50

Warm churros 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

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

Warmed Bakewell Slice **©** 6.50

A sweet pastry case with a rich almond centre. Served with custard (450kcal) Vegan option available 100

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 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

TO ORDER & PAY FROM YOUR MOBILE

SIMPLY SCAN THE **QR CODE AT YOUR TABLE!**

You can view our full drinks list here too!