



# KITCHEN

## SMALL PLATES AND GRAZING

PERFECT FOR SHARING

### Beer cheese & garlic flatbread **v**

(1086kcal) 7.50

### House baked rosemary & sea salt focaccia, roasted balsamic cherry tomatoes, fresh basil & pesto **v**

(366kcal) 5.50

### Halloumi fries, sweet chilli dipping sauce **v** (485kcal) 7.50

### B&K loaded dipping beer cheese

nachos, guacamole, salsa, sour cream, jalapenos and warm beer cheese dipping sauce **v** (581kcal) 8.00

### Salt & pepper calamari, garlic & herb mayo (297kcal) 7.50

### Smoked beef brisket burnt ends, crispy smoked beef brisket pieces tossed in our Beer-B-Cue sauce (545kcal) 8.00

### Buttermilk chicken or cauliflower\* wings

Smoky Beer-B-Cue **VE\***

(750kcal • 1049kcal | \*330kcal • 550kcal)

### Hot Habanero Honey **v\***

(862kcal • 1298kcal | \*403kcal • 668kcal)

### Sticky Korean **v\***

(754kcal • 1047kcal | \*326kcal • 541kcal)

**Six 7.50 • Ten 11.00**

## MAINS

### Beer can chicken, served with hop & herb salted fries, seasoned corn ribs and BBQ pit beans.

Quarter 13.50 | Half 16.50

#### 'SMOKY BEER-B-CUE'

(Quarter 963kcal • Half 1463kcal)

#### 'HOT HABANERO HONEY'

(Quarter 1003kcal • Half 1488kcal)

### 10oz ribeye steak, 35 day aged prime beef steak, garlic butter, chunky chips, gem lettuce wedge with Italian hard cheese and creamy ranch dressing (1127kcal) 19.95

ADD PEPPERCORN SAUCE **£1** (103 kcal)

### Oak smoked boneless pork belly rib in our sticky smoky Beer-B-Cue sauce, hop & herb salted fries, spicy corn ribs and BBQ pit beans (1025kcal) 17.95

### Brewer's IPA battered fish & chips, sustainably sourced, with mushy peas and tartare sauce (987kcal) 15.95

### Steak & ale pie, tender steak pieces in a rich ale gravy. Creamy mashed potato, seasonal greens and rich gravy (1044kcal) 15.50

### Roasted butternut squash & Brie tart, in a creamy truffle & Cheddar sauce with a tangy beetroot chutney. Served with a salad of red cabbage slaw, wilted kale and roasted squash **v** (801kcal) 14.50

### Brewer's mac & cheese, made with our craft beer cheese sauce, served with garlic focaccia **v** (996kcal) 13.95

ADD JALAPEÑOS **50P** (4kcal)

ADD CRISPY SMOKED BACON **£1** (52kcal)

### Buddha bowl, beetroot falafels, roasted squash, avocado, red cabbage slaw, fire roasted red pepper, hummus & tomato salsa **VE** (599kcal) 13.95

ADD GRILLED CHICKEN BREAST **£2.50** (281kcal)

### Bang bang chicken bowl, crunchy fried chicken with coriander rice, crunchy slaw, fresh chillies and habanero mayo (1089kcal) 14.50

BOOST YOUR BOWL

ADD POACHED EGG **£1** (60kcal)

ADD SMOKED STREAKY BACON **£1** (52kcal)

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

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

### Smoky bacon jam cheeseburger, two 3oz British beef patties, sweet chilli smoky bacon jam, beer cheese sauce, Cheddar cheese, shredded lettuce, dill pickle and burger sauce (1355kcal) 15.95

### Buttermilk chicken burger, southern fried chicken breast, shredded lettuce, red cabbage slaw and mayo (1196kcal) 14.50

ADD HOT HABANERO HONEY GLAZE **£1** (26kcal)

ADD KOREAN SAUCE & SLAW **£1** (91kcal)

### B&K lentil burger, a hand pressed lentil, onion, BBQ sauce & chipotle patty with avocado, red cabbage slaw, sweet chilli jam and mayo **VE** (1237kcal) 14.50

## SIDES

### Hop & herb salted fries **VE** (290kcal) 4.00

### Chunky chips **VE** (343kcal) 4.00

### Brewer's IPA beer battered onion rings **VE** (291kcal) 4.00

### Garlic focaccia **v** (297kcal) 4.00

### Winter salad, red cabbage slaw, wilted kale and roasted squash **v** (151kcal) 4.00

### Mac & cheese **v** (449kcal) 5.00

## DESSERTS

### Belgian chocolate cookie bake, vanilla ice-cream and warm Nutella sauce **v** (892kcal) 6.95

### Warm churros, in cinnamon sugar and warm Nutella sauce **v** (335kcal) 6.95

### Sticky toffee pudding, vanilla ice cream (637kcal) or custard **v** (610kcal) 6.95

### Blackcurrant Prosecco cheesecake, topped with British blackcurrants in a glaze. Served with a fruit compote **v** (314kcal) 6.95



**v** VEGETARIAN DISHES **VE** 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 the QR code for allergen info. A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team. Adults need around 2000kcal per day. PB2