# 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 7.25
Garlic \& herb mayo (297kcal)
Buttermilk Chicken or Cauliflower* Wings
Six $7.00 \cdot \operatorname{Ten} 10.50$
Smoky Beer-B-Cue ©** (750kcal • 1049 kcal I *330kcal $\cdot 550 \mathrm{kcal}$ ) Hot Habanero Honey () (862kcal • 1298 kcal | * $403 \mathrm{kcal} \cdot 668 \mathrm{kcal})$

## Halloumi Fries (7) 7.00

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 ( 545 kcal )
House Baked Rosemary \&Sea Salt Focaccia © 5.50
Roasted balsamic cherry tomatoes, fresh basil \& pesto (366kcal)

## BDASTS

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 (1039kal)
Great with American Pale Ale
Topside of British Beef 16.95 ( 757 kcal$)$
Great with Best Bitter or 8am Stout
British Pork Loin \& Crispy Crackling 15.95 (967kca)
Great with IPA
3 Meat Roast \& all the Trimmings 18.95 (1089kcal)

Roasted Butternut Squash \& Brie Tart © 15.50 (912kcal)
Great with Tropical IPA
Sage \& Onion Quorn Roast © 14.95 (699kal)
Great with Legend Craft Lager

## sidefortwo

Brewer's Cauliflower Cheese 4.00
Made with our craft beer cheese sauce (495kcal)

## 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 $£ 1$ ( 103 kcal )

## Brewer's Mac \& Cheese (1) 13.50

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 15.50

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

## 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)

## Bang Bang Chicken Bowl 13.95

Crunchy fried chicken with coriander rice, crunchy slaw, fresh chillies and habanero mayo ( 1089 kcal )
Add poached egg (60kcal) or
smoked straky bacon (52kcal) for £1

## BURCERS

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

## Smoky Bacon Jam Cheeseburger 15.50

Two 100\% chuck \& rib 3 oz British beef patties, sweet chilli smoky bacon jam, beer cheese sauce, Cheddar cheese, shredded lettuce, dill pickle and burger sauce (1355kcal)

## Buttermilk

Chicken Burger 13.95
Southern fried chicken breast, shredded lettuce, red cabbage slaw and mayo (1196kcal)
Add hot habanero honey glaze £1 (26kcal) Add Korean sauce \& slaw £1 (91kcal)

## B\&K Lentil

Burger © 13.95
A hand pressed lentil, onion, BBQ sauce \& chipotle patty with avocado, red cabbage slaw, sweet chilli jam and mayo ( 1237 kcal )

## SIDES

## Fries (10) 4.00

Hop \& Herb Salted (290kcal)
Chunky Chips ©o (343kcal) 4.00

Garlic Focaccia (297kcal) 4.00
Brewer's IPA Beer Battered Onion Rings © (29kcal) 4.00

Winter Salad (1) 4.00
Red cabbage slaw, wilted kale and roasted squash (151kcal)

Mac \& Cheese ( 449 kcal ) 5.00

## DESSERTS

## Belgian Chocolate Cookie Bake (1) 6.95

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

## Churros (v) 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 (0) 6.95
A luxury baked cheesecake topped with British blackcurrants in a glaze. Served with a fruit compote (314kcal)

Try our range of craft gins matched to THE LOND ONESSENCE Co. tonics \& sodas

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

## SIMPLY SCAN THE QR CODE AT YOUR TABLE!

You can view our full drinks list here too!

