

Hello

Chef's weekly specials

At Chef & Brewer we embrace the changing seasons and all of the wonderful and fresh ingredients they bring. You'll find all of today's specials on our chalkboard.

Where to begin?

Crispy Squid†

With roasted garlic mayonnaise and charred lemon (552kcal) 7

Soup of the Day ^(V)

Topped with croutons and served with a wedge of white bloomer bread and whipped herb butter (494 - 571kcal) 6

^(VE) option available (315-392kcal)

Garden Patch Medley ^(VE)

Roasted courgette and peppers, with pea houmous, coronation chickpeas, chilled peas, sourdough shard and topped with mixed seeds and fresh radish (367kcal) 6.25

Country pub classics

Cumberland Sausage & Mash

Cumberland sausages served with buttery mash, garden peas, gravy and topped with carrot crisps (939kcal) 14.25

Hand-Battered Cod & Chips†

With chips and tartare sauce (983kcal) and your choice of mushy (89kcal) or garden peas (71kcal) 16.25

Add Scampi† with bloomer bread & butter (533kcal) + 2.5

Barber's Smothered Chicken

Chicken breast wrapped in bacon topped with melted Barber's of Somerset Cheddar and honey & ale barbecue sauce. Served with onion rings, chips and seasonal salad (1518kcal) 15.5

Pork, Apple & Cider Terrine

With toasted sourdough bread, whipped herb butter and caramelised red onion chutney (498kcal) 7.25

Creamy Garlic Mushrooms ^(V)

Grilled flat field mushrooms with wild garlic butter, on toasted sourdough with a creamy garlic sauce (555kcal) 6.5

Barbecue Chicken Strips

Crispy battered chicken strips with a honey barbecue dip (359kcal) 6.75

Glazed Pork Belly

Belly pork lightly glazed with marmalade and served with buttery mash, charred hispi cabbage, herb-roasted carrots and gravy (1788kcal) 17.25

Gammon Steak

7oz gammon steak with a fried free-range egg, grilled pineapple, chips and garden peas (1082kcal) 13

Duo of Chicken

Chicken breast and crispy chicken strips, glazed in a sticky barbecue sauce with basmati & wild rice, tangy kimchi and served with a dressed rocket & cucumber salad (880kcal) 16.75

Vegetable Grill ^(VE)

Grilled sage butternut squash steak, flat field mushroom, roasted onion, spiced sweet potatoes, charred courgette, garden peas and grilled tomato. Served with chips and balsamic gravy (1122kcal) 16.75

Grilled Seabass†

With broccoli, garden peas, and roast new potatoes topped with garlic, caper & butter sauce and served with charred lemon (933kcal) 19.25

Our burgers are served on a toasted seeded bun, with baby gem lettuce and tomato. Served with onion rings and skin-on fries

Crispy Chicken Burger

Rosemary & chive chicken fillet, smoked bacon, Barber's of Somerset cheese snap, sticky bacon & ale jam and roasted garlic mayonnaise. Served with spicy mayo (1529kcal) 15.5
Grilled chicken version available (1326kcal)

Signature Burger

Hand-pressed beef burger topped with slow-roasted beef rib braised with Merlot & beef dripping gravy, Marmite™ mayonnaise and Barber's of Somerset Cheddar (1774kcal) 17

Barber's Cheddar & Bacon Burger

Hand-pressed beef burger, smoked bacon, Barber's of Somerset Cheddar, and sticky bacon & ale jam. Served with honey & ale barbecue sauce (1578kcal) 15

Garden Vegetable Burger ^(V)

Garden vegetable & grain burger pattie topped with oven roasted peppers and Barber's of Somerset Cheddar. Served with smoky tomato chutney (1413kcal) 15

^(VE) option available (1201kcal)

To share

Baked British Cheese Sharer ^(V)

Cricket St. Thomas Camembert with garlic & rosemary, served with toasted breads, whipped herb butter, piccalilli and caramelised onion chutney (1609kcal, serves 2) 14

Chef's Board†

Cottage pie croquettes, honey & ale barbecue chicken strips, honey & mustard chipolatas, crispy squid and garden patch houmous with sourdough shards (2177kcal, serves 2) 16.5

Lamb Shank Shepherd's Pie

8-hour slow-cooked lamb shank, baked into a minced lamb & vegetable pie, topped with creamy mash with a Barber's of Somerset Cheddar crust. Served with buttered greens (1606kcal) 24.25

Mushroom & Ale Pie ^(VE)

Served with herb-roasted carrots, seasonal veg and gravy (913kcal) with your choice of oven-baked chips (444kcal) or mash (247kcal) 15.5

British Slow-Cooked Steak & Ale Pie

With a shortcrust pastry base and a flaky puff pastry lid, herb-roasted carrots, seasonal veg and gravy (1190kcal) with your choice of chips (449kcal) or buttery mash (336kcal) 15.5

Garden Plot Medley ^(VE)

Roasted courgette and peppers, with pea houmous, coronation chickpeas, chilled peas, sourdough shards and topped with mixed seeds and fresh radish (726kcal) 13.25

Add Roasted Squash ^(VE) (89kcal) + 2

Add Grilled Chicken Breast (286kcal) + 3.5

Add Halloumi ^(V) (423kcal) + 3.5

Sides & Nibbles

Cottage Pie Croquettes (724kcal) 4.25

Spiced Sweet Potato ^(V) (421kcal) 3

Halloumi Fries ^(V) (968kcal) 4.5

Chips ^(V) (449kcal) 3.5

Dressed Rocket & Cucumber Salad ^(V) (129kcal) 3

Garlic Bread & Cheddar ^(V) (832kcal) 4

Garlic Bread ^(V) (626kcal) 3.5

Onion Rings ^(V) (492kcal) 3.5

Skin-on Fries ^(V) (406kcal) 3.5

Steak & Burgers

28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, seasonal salad, grilled half tomato and chips (945kcal) 20.5

28-Day-Aged Bistro Rump 8oz

With wild garlic butter, seasonal salad, grilled half tomato and chips (900kcal) 17

Mixed Grill

4oz rump, grilled chicken breast, 7oz gammon steak and Cumberland sausage. Served with a fried free-range egg, grilled half tomato and chips (1296kcal) 21.5

To add to your steak 2

Creamy Peppercorn & Brandy Sauce (104kcal)

Grilled Flat Field Mushroom with Garlic Cream Sauce (111kcal)

Merlot & Beef Dripping Gravy (53kcal)

Adults need around 2000kcal a day.

Chef & Brewer
COLLECTION

Just for lunch

From hearty classics to lighter plates, whether you're settling in for a long lunch or grabbing a quick bite, you'll find just what you're looking for.

Available Monday - Saturday
from 12pm-4pm

Our ciabatta is hand-crafted by bakers in Margate, Kent, and made with 25% Wildfarmed flour.

Chicken & Bacon Sandwich

With grilled chicken breast, smoked bacon, mayonnaise, baby gem lettuce and tomato on a crusty ciabatta. Served with skin-on fries and seasonal salad (894kcal) 9

4oz Rump Steak Sandwich

With roasted red onion, mustard mayonnaise, Merlot & beef dripping gravy and crispy onions on a crusty ciabatta. Served with skin-on fries and seasonal salad (883kcal) 11

Great British Cheese Toastie (V)

With Barber's of Somerset Cheddar & Cricket St. Thomas Camembert. Served with skin-on fries, seasonal salad and caramelised red onion chutney (1269kcal) 9

Coronation Chickpea Sandwich (VE)

Curry spiced chickpeas, sultanas and mayonnaise with rocket and roasted peppers on a crusty ciabatta. Served with oven-baked chips (962kcal) 8.5

Pan-Fried Chicken Breast

With roast new potatoes, seasonal greens and carrot & pepper purée, topped with crispy onions (621kcal) 11.5

Salmon & Mature Cheddar Fish Cake†

With a poached egg and lemon mayonnaise. Served with a seasonal salad and charred lemon (745kcal) 10

Wholetail Whitby Scampi & Chips†

With tartare sauce (1051kcal) and your choice of garden (71kcal) or mushy peas (89kcal) 9

Roasted Vegetable Tart (VE)

Crumbly pastry filled with roasted garden vegetables and mixed seeds. Served with roast new potatoes and seasonal salad (695kcal) 8

Puddings

We hope you've left room for one of our puddings. A delicious selection of comforting British classics for you to enjoy.



Bramley Apple Tart (VE)

With coconut vanilla ice cream (437kcal) 6.5
When you buy this tart, we will donate 20p+VAT on your behalf to Macmillan Cancer Support †

Trio of British Classics (V)

A mini selection of British favourites. Strawberry Eton mess with raspberry coulis, sherry trifle and jam roly poly pudding. Served with a jug of custard (977kcal) 9.25

Triple Chocolate Brownie (V)

With a rich chocolate sauce and clotted cream ice cream (661kcal) 6.5

Mini Pudding & Hot Drink (V)

Choose from:
Sherry Trifle (263kcal)
Caramelised Vanilla Cheesecake (268kcal)
Chocolate Fudge Brownie (286kcal) 6.75
All served with any coffee or tea (excludes liqueur coffee)

Salted Caramel Sundae (V)

Chocolate & clotted cream ice creams, vanilla cheesecake, chocolate brownie, whipped cream and salted caramel sauce (864kcal) 6.75

Sticky Toffee Pudding (V)

With a rich date & sultana toffee sauce and clotted cream ice cream (933kcal) 6.5

Bakewell Tart (V) (N)

With raspberry coulis and custard (551kcal) 6.5

(VE) (N) option available (545kcal)

Ice Cream & Sorbet Selection (V)

Choose three scoops, various flavours (83 – 151kcal per scoop), with chocolate (28kcal) or salted caramel (40kcal) sauce and served with a chocolate chip cookie (382kcal)

(VE) option available (289-379kcal) 5

We proudly source our ice cream, made with fresh Jersey milk, from Beechdean, a family-owned dairy farm in Cheshire.



How do you take yours?

Whether you're craving a classic cuppa Twinings Tea or seeking the rich aromas of our freshly ground coffee, just ask a member of our team.

Coffee

Cappuccino (100kcal) 3.5

Latte (112kcal) 3.5

Flat White (55kcal) 3.5

Americano Black (2kcal) 3.25

Also available with milk

Espresso (2kcal) 2.75

Double Espresso (2kcal) 3.25

Ask the team about our selection of liqueur coffees

Twinings Tea

A cup filled with care

Selection of Twinings Tea (0 - 28kcal) 3.25

Chocolate

Hot Chocolate (355kcal) 3.5

Luxury Hot Chocolate (480kcal) 4

With whipped cream & chocolate topping

Adults need around 2000kcal a day.

Full allergen information is available on request – please speak to a team member or visit www.chefandbrewer.com. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) Dish contains nuts. † Fish, poultry and shellfish dishes may contain bones and/or shell. Scampi may contain one or more tail per piece. Some dishes may contain alcohol which may not be listed on the menu. Due to the nature of our sourcing, some of our ingredients are subject to change throughout the seasons.

Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination. We do not include 'may contain' information. Our menu descriptors do not list all ingredients, and calorie counts are correct at time of printing. Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. All stated weights are approximate prior to cooking. †For every Bramley Apple Tart sold, 20p + VAT will be paid to Macmillan Cancer Support*, a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). Also operating in Northern Ireland. *Paid to Macmillan Cancer Support Trading Limited, a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits. All service charges and tips are paid in full to our team members and all tips can be processed via credit/debit card.

Chef & Brewer is a trading name of Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, DE14 3JZ.

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