

Hello

Where to begin?

Crispy Squid†

With roasted garlic mayonnaise and charred lemon (511kcal) 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)

Whipped Goat's Cheese (V) (N)

Hot honey drizzle, pistachio crumb, ciabatta croutons, beetroot and balsamic glaze (500kcal) 7.25

Pork, Apple & Cider Terrine

With toasted sourdough bread, whipped herb butter and caramelised red onion chutney (511kcal) 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

Sticky Barbecue Chicken

Crispy chicken strips in a sticky Korean barbecue sauce, topped with fresh chilli and coriander (386kcal) 6.75

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.

Pan-Fried King Prawns†

In a wild garlic butter with a bravas sauce, served with toasted sourdough bread (427kcal) 7.5

To graze

Baked British Cheese Sharer (V)

Cricket St. Thomas Camembert with garlic & rosemary, served with toasted breads, whipped herb butter, piccalilli and caramelised onion chutney (1617kcal, serves 2) 14

Country pub classics

Looking for a lighter bite? Enjoy a fresh seasonal side salad (99 kcal) instead of skin-on fries (203 kcal)

Toad in the Hole

Cumberland sausages baked into a Yorkshire pudding topped with caramelised red onion and served with bubble & squeak mash and gravy (1076kcal) 14.5

(V) option available (851kcal)

Hand-Battered Cod & Chips†

With chips and tartare sauce (983kcal) and your choice of mushy (89kcal) or garden peas (60kcal) 16.25

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

Blackstone Barbecue Chicken

Chicken breast with bacon, melted Blackstone Vintage Cheddar and barbecue sauce. Served with onion rings, chips and seasonal salad (1493kcal) 15.5

Glazed Pork Belly

Belly pork lightly glazed with marmalade and served with buttery mash, shredded cabbage, herb-roasted carrots and gravy (1758kcal) 17.25

Duo of Chicken

Chicken breast and crispy chicken strips, glazed in a sticky Korean barbecue sauce with basmati & wild rice, tangy kimchi, cucumber and topped with fresh chilli & coriander (936kcal) 16.75

Vegetable Grill (VE)

Grilled butternut squash steak, flat field mushroom, roasted onion, roasted sweet potato, charred courgette, garden peas and grilled tomato. Served with chips and balsamic gravy (1130kcal) 16.75

Gammon Steak

7oz gammon steak with a fried free-range egg, fresh grilled pineapple, chips and garden peas (1072kcal) 13

Lamb Shank Shepherd's Pie

8-hour slow-cooked lamb shank, baked into a pulled lamb & vegetable pie, topped with creamy mash with a Blackstone Vintage Cheddar crust. Served with buttered greens (1594kcal) 24.25

Grilled Sea Bass & King Prawn Risotto†

White wine risotto with peas, topped with sea bass fillet & pan-fried king prawns (806kcal) 19.25

Mushroom & Ale Pie (VE)

Served with herb-roasted carrots, seasonal veg and gravy (881kcal) 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 (925kcal) with your choice of chips (449kcal) or buttery mash (336kcal) 15.5

Roasted Vegetable & Grain Salad (VE)

Mixed leaves with lentil & quinoa grain mix, roasted beetroot, red onion & butternut squash, tomato and cucumber ribbons, drizzled with lemon & parsley oil (516kcal) 13.25

Add Halloumi (V) (422kcal) + 3.5

Add Butternut squash (VE) (53kcal) + 3.5

Add Chicken (286kcal) + 3.5

Salmon & Mature Cheddar Fish Cake†

With a poached egg and lemon mayonnaise. Served with seasonal salad and charred lemon (831kcal), with your choice of new potatoes (123kcal) or skin-on fries (406kcal) 15.5

Steak & Burgers

28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, seasonal salad, grilled half tomato and chips (979kcal) 21

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 (1321kcal) 22

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)

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

Crispy Chicken Burger

Rosemary chicken fillet, smoked bacon, Blackstone Vintage Cheddar cheese, sticky bacon & ale jam and roasted garlic mayonnaise. Served with spicy mayo (1447kcal) 15.5

Grilled chicken version available (1322kcal)

Signature Burger

Hand-pressed beef burger topped with slow-roasted beef rib braised with Merlot & beef dripping gravy, Marmite™ mayonnaise and Blackstone Vintage Cheddar (1770kcal) 17

Garden Vegetable Burger (V)

Garden vegetable & grain burger pattie topped with oven roasted peppers and Blackstone Vintage Cheddar. Served with smoky tomato chutney (1405kcal) 15

(VE) option available (1191kcal)

Sides & Nibbles

Cottage Pie Croquettes (724kcal) 4.25

Halloumi Fries (V) (968kcal) 4.5

Chips (V) (449kcal) 3.5

Seasonal Side Salad (VE) (198kcal) 3

Garlic Bread & Cheddar (V) (834kcal) 4

Garlic Bread (V) (626kcal) 3.5

Onion Rings (V) (492kcal) 3.5

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

Adults need around 2000kcal a day.

Chef & Brewer
COLLECTION

Just for lunch

Available Monday to Saturday
from 12pm-4pm

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

Looking for a lighter bite? Enjoy a fresh seasonal side salad (99 kcal) instead of skin-on fries (203 kcal)

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 (899kcal) 11.25

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 (909kcal) 9

Great British Cheese Toastie ^(V)

With Blackstone Vintage Cheddar & Cricket St. Thomas camembert. Served with skin-on fries, seasonal salad and caramelised red onion chutney (1297kcal) 9

Pan Fried Chicken Breast

With roast new potatoes, seasonal greens and carrot & pepper purée, topped with crispy onions (628kcal) 11.5

Wholetail Scampi & Chips†

With tartare sauce (1051kcal) and choice of garden (60kcal) 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 (675kcal) 8

Puddings

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

Treat yourself to one of our delicious seasonal desserts from our specials menu.

Bramley Apple Tart ^(VE)

With coconut vanilla ice cream (436kcal) 6.5

Triple Chocolate Brownie ^(V)

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

Clementine Tart ^(V)

With a scoop of raspberry sorbet (507kcal) 6.75

Salted Caramel Sundae ^(V)

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

Bakewell Tart ^{(V) (N)}

With raspberry coulis and custard (551kcal) 6.5

^{(VE) (N)} option available (545kcal)

Sticky Toffee Pudding ^(V)

With a rich date & sultana toffee sauce (807kcal) and your choice of clotted cream ice cream (126kcal) or custard (119kcal) 6.5

Rose Petal & Pistachio Panna Cotta ^(N)

With crushed pistachios and whipped cream (534kcal) 6.75

Ice Cream & Sorbet Selection ^{(V) (N)}

Choose three scoops, various flavours (83 – 151kcal per scoop), served with a chocolate chip cookie (382kcal)

^(VE) option available (258-348kcal) 5

Mini Pudding & Hot Drink ^(V)

Choose from:

Caramelised Vanilla Cheesecake (268kcal)

Chocolate Fudge Brownie (286kcal)

Bakewell Tart ^(N) (222kcal) 7.25

All served with any coffee or tea (excludes liqueur coffee)

When you buy this pudding, we will donate 20p+VAT on your behalf to Macmillan Cancer Support ‡

We proudly source our ice cream, made with fresh Jersey milk, from Beechdean.



How do you take yours?

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

Coffee

Cappuccino (100kcal) 3.7

Latte (112kcal) 3.7

Iced Latte (112kcal) 4

Flat White (55kcal) 3.7

Americano Black (2kcal) 3.45

Also available with milk

Espresso (2kcal) 2.95

Double Espresso (2kcal) 3.45

Mocha (226kcal) 3.9

Liqueur Coffee 6.7

Twinings Tea

A cup filled with care

Selection of Twinings Tea (0 - 28kcal) 3.45

Chocolate

Hot Chocolate (355kcal) 3.7

Deluxe Hot Chocolate (480kcal) 4.2

With whipped cream & chocolate topping

Liqueur Hot Chocolate 7

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. Halloumi fries are cooked in oil which may contain traces of non-vegetarian ingredients. All stated weights are approximate prior to cooking. ‡For every Mini Pudding & Hot Drink 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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