

A toast to the bard

Four courses for £28

Why not add a seasonal tippie

Whisky & Ginger

Monkey Shoulder Whisky with Fever-Tree Ginger Ale, garnished with a slice of lime **£7**

Glenfiddich Buck

Glenfiddich 12YO with Belvoir Farm Elderflower Cordial, finished with soda and garnished with a slice of lemon **£8**

Elderflower Buck

Belvoir Farm Elderflower Cordial, apple juice, Schweppes Lemonade **£3.5**



Where to start?

Cullen Skink †

Traditional smoked haddock, potato & leek soup. Topped with croutons & chives

Crab & Avocado Salad †

Crab meat with lemon mayo. Served with rocket and sliced avocado, drizzled with dill and lemon dressing

Duo of Roasted Root Vegetables ^{VE}

Roasted beetroot and sage & onion roasted squash with pea houmous. Served with sourdough shards and topped with seeds

Crispy Pheasant Strips & Hot Honey*

Coated pheasant strips with rocket & pear salad, drizzled with hot honey and topped with root veg crisps

Traditional Haggis

Haggis, Neeps & Tatties

Served with carrot and swede mash, mashed potato and whisky cream sauce

^{VE} option available

Our traditional Scottish favourites

Look out for the thistle on our exclusive Scottish dishes to celebrate Burns night



The main event

British Venison Haunch Steak*

Served medium-rare with a rich red wine sauce, buttered mash, herb roasted carrots and butternut squash

Wild Boar Bangers & Mash*

Served with with caramelised red onions, parsley buttered mash and merlot beef-dripping gravy

Balmoral Chicken

Bacon wrapped chicken breast, stuffed with haggis & sausage meat. With buttered mash, seasonal veg & whisky cream sauce

Grilled Hake †

Topped with root veg crisps and served with white bean, butternut squash & spinach casserole

Roasted Stuffed Butternut Squash ^{VE}

Filled with rice, napolitana sauce and melted Violife™, with rocket and topped with seeds

Pudding

Blueberry Panna Cotta ^V

Vanilla panna cotta topped with blueberry curd, with a scoop of clotted cream ice cream

Ruby Chocolate Eton Mess

Ruby chocolate mousse and soft whipped cream, with meringue pieces & raspberries

Cranachan Sundae ^V ^N

Whisky & honey whipped cream, garnished with toasted oats & fresh raspberries

^{VE} option available

Wee Dram

Served in 50ml measures. Ask a team member for the full range.

Whyte and Mackay Blended Whisky **£8**

Jura 10 YO Single Malt Whisky **£8.5**

The Glenlivet 12 YO Single Malt Whisky **£9**

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. *Game dishes may contain traces of lead shot and bone fragments. 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 descriptions do not list all ingredients. 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. 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.



Burns Night Supper at

Chef & Brewer

COLLECTION