The Set Menu

Friday & Saturday

Chef&Brewer
COLLECTION

Three courses for £25

Starters

Whipped Goats Cheese (V) (N)
Hot honey drizzle, pistachio crumb, ciabatta croutons, beetroot and balsamic glaze

Soup of the Day (V)
Topped with croutons and served with a wedge of white bloomer bread and whipped herb butter
(VE) *option available*

Creamy Garlic Mushrooms (V)
Grilled flat field mushrooms with wild garlic butter, on toasted sourdough with a creamy garlic sauce

Sticky BBQ Chicken
Crispy chicken strips in a sticky Korean barbecue sauce, topped with fresh chilli and coriander

Crispy Squid†
With roasted garlic mayonnaise and charred lemon

Mains

Venison Burger°
With pesto mayo, streaky bacon and melted cheddar. Served with chips and shredded veg slaw

Triple Mac & Cheese (V)
Three cheese mac & cheese with crispy breadcrumbs, served with side salad and wild garlic sourdough

28-Day-Aged Prime Sirloin 8oz
With wild garlic butter, seasonal salad, grilled half tomato and chips *+ £4 supplement*
Add to your steak for £2:
Creamy peppercorn & brandy sauce, grilled flat field mushroom with garlic cream sauce or Merlot & beef dripping gravy

Hand-Battered Cod & Chips†
With chips, tartare sauce and your choice of mushy or garden peas
Add Scampi† with bloomer bread & butter for £2.5

Grilled Sea Bass & King Prawn Risotto†
White wine risotto with peas, topped with sea bass fillet & pan-fried king prawns

Crispy Chicken Burger
Rosemary chicken fillet, smoked bacon, Blackstone Vintage Cheddar cheese, sticky bacon & ale jam and roasted garlic mayonnaise in a toasted bun. Served with onion rings, skin-on fries and spicy mayo

Grilled chicken version available

Garden Vegetable Burger (V)
Garden vegetable & grain burger pattie topped with oven roasted peppers and Blackstone Vintage Cheddar Cheese. Served with smoky tomato chutney
(VE) *option available*

Dessert

Salted Caramel Sundae (V)
Chocolate & clotted cream ice creams, vanilla cheesecake, chocolate brownie, whipped cream and salted caramel sauce

Bakewell Tart (V) (N)
With raspberry coulis and custard
(VE) *option available*

Bramley Apple Tart (VE)
With coconut vanilla ice cream

Triple Chocolate Brownie (V)
With a rich chocolate sauce and clotted cream ice cream

Clementine Tart (V)
With a scoop of raspberry sorbet

While you wait

Olives (VE) £3.75

Bread & Oil (VE) £3.75

The perfect pairing

Punto de Vista Sauvignon Blanc
Punto de Vista Cabernet Sauvignon
Three Pebbles Bay Zinfandel Rose

Add a bottle of wine for £20

Something extra?

Cottage Pie Croquettes *£4.25*
Halloumi Fries (V) *£4.5*
Garlic Bread (V) *£3.5*
Garlic Bread & Cheddar (V) *£4*
Onion Rings (V) *£3.5*
Skin-on Fries (V) *£3.5*
Chips (V) *£3.5*