


Our Sunday Best

Where to begin?

Soup of the Day

Topped with croutons and served with a wedge of white bloomer bread and whipped herb butter (494 - 571kcal) 6.5

 option available (315 - 392kcal)

Creamy Garlic Mushrooms

Grilled flat field mushrooms, with wild garlic butter on toasted sourdough with a creamy garlic sauce (555kcal) 7

Pan-Fried King Prawns †

In a wild garlic butter with a bravas sauce, served with toasted sourdough bread (427kcal) 8

Sticky Barbecue Chicken

Crispy chicken strips in a sticky Korean barbecue sauce, topped with fresh chilli and coriander (386kcal) 7.25

Whipped Goat's Cheese

Hot honey drizzle, pistachio crumb, ciabatta croutons, beetroot and balsamic glaze (500kcal) 7.75

Picky bits

Baked British Cheese Sharer

Cricket St. Thomas Camembert with garlic & rosemary, served with toasted breads, whipped herb butter, piccalilli and caramelised onion chutney (1617kcal, serves 2) 15

Cottage Pie Croquettes (724kcal) 4.25

Honey & Mustard Chipolatas (501kcal) 4

Sticky Pickle Sausage Roll (282kcal) 4.25

Our Sunday Roasts

There's nothing we love more than gathering around for a generous Sunday Roast. It's a tradition we cherish at Chef & Brewer. We serve ours with love, pride and fantastically fluffy Yorkshire puddings.

7-hour Slow-Cooked Rib of Beef

(1661kcal) 20.75

Rolled Pork Belly

With crackling (1601kcal) 18

Roast Beef Rump

Served pink (1070kcal) 19.5

Lemon & Thyme Half Roast Chicken

(1635kcal) 19.5

Duo of Roasts

Roast beef rump served pink and rolled pork belly with crackling (1715kcal) 20

Beetroot Wellington

Served with roasted root vegetables, seasonal greens and gravy (1316kcal) 18

All of our meat roasts are served with garlic & rosemary duck fat roast potatoes, herb-roasted carrots, caramelised roast parsnips, Yorkshire pudding, sausage meat & apricot stuffing and gravy. With seasonal greens, served family style.

The best bit...

Honey & Mustard Chipolatas

(501kcal) 4

Cauliflower Cheese

With truffle oil (277kcal) 3

Pigs-in-Blankets

(397kcal) 2.5

Braised Red Cabbage

(125kcal) 2.75

Room for pud? Turn over to discover our delicious desserts!

Adults need around 2000kcal a day.

Hello

Don't fancy a roast? No problem. Tuck into something else from our pub classics menu. Fresh, welcoming and delicious – now that's what Sundays are all about.

Country pub classics

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

Hand-Battered Cod & Chips †

With chips and tartare sauce (983kcal) and your choice of mushy (89kcal) or garden peas (60kcal) 17
Add Scampi †, bloomer bread & butter (533kcal) +2.5

28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, seasonal salad, grilled half tomato and chips (979kcal) 22

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) 24.75

Grilled Sea Bass & King Prawn Risotto †

White wine risotto with peas, topped with sea bass fillet & pan-fried king prawns (806kcal) 20.25

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) 16.25

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

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) 17.75

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 (1405kcal) 15.75

(VE) option available (1191kcal)

Sides & Nibbles

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

Chips (V) (449kcal) 3.5

Onion Rings (V) (492kcal) 3.5

Cottage Pie Croquettes (724kcal) 4.25

For our younger guests

Roast Beef Rump (2)

(627kcal, 11.4g sugar, 2.71g salt) 8

Rolled Pork Belly (2)

With crackling (892kcal, 11.4g sugar, 3.07g salt) 8

Roast Chicken Breast (2)

(785kcal, 13.3g sugar, 4.68g salt) 8

Beetroot Wellington (VE) (2)

Served with roasted root vegetables, seasonal greens and gravy (685kcal, 29.5g sugar, 2.58g salt) 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 (436kcal) 7

Chocolate Brownie (V)

With a rich chocolate sauce and clotted cream ice cream (661kcal) 7

Sticky Toffee Pudding (V)

With a rich date & sultana toffee sauce (807kcal) and your choice of clotted cream ice cream (126kcal) or custard (119kcal) 7

Bakewell Tart (V) (N)

With raspberry coulis and custard (551kcal) (VE) (N) option available (545kcal) 7

Clementine Tart (V)

With a scoop of raspberry sorbet (507kcal) 7.25

Salted Caramel Sundae (V)

Chocolate and clotted cream ice creams, vanilla cheesecake, chocolate brownie, whipped cream and salted caramel sauce (864kcal) 7.25

Rose Petal & Pistachio Panna Cotta (N)

With crushed pistachios and whipped cream (534kcal) 7.25

Ice Cream & Sorbet Selection (V) (N)

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

(VE) (N) option available (258-348kcal) 5.5

Mini Pudding & Hot Drink (V)

Choose from:
Bakewell Tart (N) (222kcal)
Caramelised Vanilla Cheesecake (268kcal)
Chocolate Fudge Brownie (286kcal) 7

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 ‡

Sharing Crumble (V)

A delicious and comforting British classic; layered full of apple & sweet berries, topped with a golden crumble and dusting of sugar and served with as much custard as you like (Crumble 1994kcal, custard per jug 174kcal. Serves 4) 15



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, sugar and salt figures 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 1 of your 5 a day, look out for the symbol (10). 1 of your 5 a day = 40-60g of fruit or vegetables, or 150ml pure juice. Children between 5-10 years old need around 1,800 calories a day, but this will vary by age and level of activity and some children will need less, and some will need more. ‡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.