

# 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**



### No Gluten Containing Menu

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No Gluten Containing Menu.

### Traditional Haggis

#### Vegan Haggis **(VE)**

Served with carrot & swede mash and roasted new potatoes

### The main event

#### British Venison Haunch Steak\*

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

#### Grilled Hake †

Served with white bean, butternut squash & spinach casserole

### 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

#### Bakewell Tart **(V) (N)**

Served with raspberry coulis and custard

### Where to start?

#### Cullen Skink †

A traditional smoked haddock, potato & leek soup. Served with a rustic seeded roll

#### 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, sage & onion roasted squash with pea houmous and topped with seeds

#### Our traditional Scottish favourites

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



#### Roasted Stuffed Butternut Squash **(VE)**

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

### 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](http://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.