

What Dad loves

Enjoy three courses for £28

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.

Where to start?

Whipped Goat's Cheese (V) (N)

Hot honey drizzle, pistachio crumb, croutons, beetroot and balsamic glaze

Scottish Smoked Salmon Salad†

Fennel and orange salad, with orange & dill dressing

Olive & Tomato Bruschetta (VE)

Olive & tomato tapenade on toasted seeded bread with balsamic glaze

The main event

28-Day-Aged Prime Sirloin 8oz

With wild garlic butter, grilled half tomato and your choice of mash, jacket potato or seasonal salad
+ £3 supplement

Grilled Lamb Rump†

With salsa verde, roast potatoes, charred baby gem, peas and fine beans + £3 supplement

Grilled Sea Bass & King Prawn Risotto†

White wine risotto with peas, topped with sea bass fillet & pan-fried king prawns

Vegetable Mixed Grill (VE)

Grilled butternut squash steak, flat field mushroom, roasted onion, roasted sweet potato, charred courgette, garden peas and grilled tomato. Served with your choice of mash, jacket potato or seasonal salad

Pudding

Bakewell Tart (V) (N)

With raspberry coulis and custard

(VE) (N) option available

Rose Petal & Pistachio Panna Cotta (N)

With crushed pistachios and whipped cream

Sunday roasts

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

7-hour Slow-Cooked Rib of Beef

Served on the bone
+ £3 supplement

Rolled Pork Belly

With crackling

Roast Beef Rump

Served pink

Lemon & Thyme Half Roast Chicken

Duo of Roasts

Roast beef rump served pink and rolled pork belly with crackling

Sunday sides

Cauliflower Cheese (V) + £3
with truffle oil

Pigs-in-Blankets + £2.5

Braised Red Cabbage (V) + £2.75

Young guests £8

Roast Beef Rump ②
Roast Chicken Breast ②
Rolled Pork Belly ②
With crackling

Salted Caramel Sundae (V)

Chocolate & clotted cream ice creams, vanilla cheesecake, whipped cream and salted caramel sauce

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. 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. For 1 of your 5-a-day, look out for the symbol ① ②. 1 of your 5-a-day = 40-60g of fruit or vegetables, or 150ml pure juice. 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.

Chef & Brewer
COLLECTION

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